

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz Potatoes*





4 oz | 8 oz Cremini Mushrooms



6 oz | 12 oz



1 tsp | 2 tsp Dried Thyme



Mushroom Stock Concentrates





2 Cloves | 4 Cloves Garlic



2.5 oz | 5 oz

1 tsp 2 tsp **Dried Rosemary**



4 oz | 8 oz Peas



Ciabatta Contains: Soy, Wheat



4 oz | 8 oz Cream Sauce Base Contains: Milk



2 TBSP | 4 TBSP Cream Cheese Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*The ingredient you received may be a different color.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz S Chopped Chicken Breast



9 oz | 18 **oz** 6 Italian Chicken Sausage Mix

G Calories: 960

Calories: 1060

CREAMY DREAMY POTATO MUSHROOM SOUP

with Peas, Thyme & Ciabatta Croutons





HELLO

CREMINI MUSHROOMS

A younger, petite portobello with a mild mushroom flavor

FLAVOR SAVER

For a delicious soup (or any dish), taste as you go! Adding salt throughout (rather than all at the end) helps evenly infuse flavor.

BUST OUT

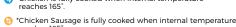
- Peeler
- Paper towels (5)
- · Large pot
- Large pan 😉 😉
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP) (1 tsp | 1 tsp) 😉 🕒
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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*Chicken is fully cooked when internal temperature





1 PREP

- · Adjust rack to top position and preheat oven to 450 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Halve, peel, and finely chop onion. Trim and quarter mushrooms (skip if your mushrooms are pre-sliced!). Trim, peel, and halve carrots lengthwise; slice crosswise into ¼-inch-thick half-moons. Finely dice **celery**. Peel and mince or grate garlic.



2 COOK VEGGIES

- Heat a large drizzle of oil in a large pot over medium-high heat. Add potatoes, onion, thyme, rosemary, and a big pinch of salt. Cook, breaking up some of the potatoes and stirring occasionally, until lightly browned 4-6 minutes.
- Add a drizzle of oil. mushrooms. carrots, and celery: season with salt. Cook, stirring, until veggies are softened 5-7 minutes more.
- Add garlic to pot; cook, stirring frequently, until fragrant, 1-2 minutes more.



3 SIMMER SOUP

- Add peas, stock concentrates, 1/2 tsp salt (1 tsp for 4 servings), and 21/2 cups water (4½ cups for 4) to pot with veggies. Cover and bring to a boil, then reduce to a low simmer. Cook until potatoes are fork-tender, 10-12 minutes.
- Pat **chicken*** dry with paper towels and season with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or sausage*; cook, stirring frequently, until cooked through, 4-6 minutes. Transfer to a plate.



4 TOAST CROUTONS

- · While the soup is cooking, tear ciabatta into bite-size pieces.
- Toss ciabatta pieces on a baking sheet with a drizzle of olive oil, salt, and pepper. Bake on top rack until golden brown, 3-5 minutes.



5 FINISH SOUP

- When potatoes are fork-tender, stir cream sauce base and cream cheese into **soup**. Cook, stirring occasionally, until slightly thickened, 2-4 minutes. Turn off heat.
- Stir in 1 TBSP butter (2 TBSP for 4 servings) until melted: taste and season with salt and pepper.
- Stir chicken or sausage into finished soup.



• Divide **soup** between bowls. Top each bowl with a few **croutons** and serve. TIP: Don't add all the croutons just yet! Add as you eat to keep them nice and crispy.