

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Scallions



4 oz | 8 oz Button Mushrooms



1 | 2 Veggie Stock Concentrate



2.5 oz | 5 oz Israeli Couscous Contains: Wheat



1 | 2 Lemon



1 TBSP | 1 TBSP Cornstarch



4 oz | 8 oz Cream Sauce Base Contains: Milk



2.5 oz | 5 oz Spinach

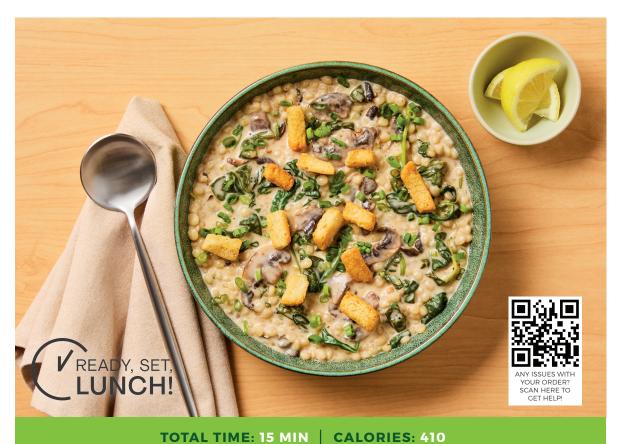
Italian Herb Paste



1 2 Croutons

CREAMY MUSHROOM CHOWDER WITH COUSCOUS

plus Spinach, Croutons & Lemon





BUST OUT

Medium pot
Kosher salt

Small bowl
Black pepper

· Cooking oil (1 tsp | 1 tsp)

LEMON LOVE

Try rolling the lemon under your palm on the countertop before you quarter it. This hack softens the citrus fruit so it's easier to get all the juice out.

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CREAMY MUSHROOM CHOWDER WITH COUSCOUS

plus Spinach, Croutons & Lemon

INSTRUCTIONS

- · Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Thinly slice mushrooms (skip if your mushrooms are pre-sliced!).
- Heat a drizzle of oil in a medium pot over medium-high heat. Add scallion whites, mushrooms, and a pinch of salt and pepper. Cook, stirring occasionally, until veggies are slightly softened, 1-2 minutes.
- Stir in 2 cups water, stock concentrate, and couscous. Cover and bring to a boil, then reduce heat to a low simmer. Cook until couscous and veggies are tender. 5-7 minutes.
- · Meanwhile, quarter lemon.
- In a small bowl, combine half the cornstarch with 1 TBSP water (all the cornstarch and 2 TBSP water for 4 servings).
- Once couscous and veggies are tender, add cream sauce base, Italian herb paste, spinach, and cornstarch mixture to pot. Stir to combine and cook, stirring occasionally, until thickened, 2-3 minutes more.
- Divide chowder between bowls; top with croutons and scallion greens. Serve with a squeeze of lemon juice and remaining lemon wedges on the side.

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1