



LOADED POTATO CHOWDER

Topped with Pancetta, Cheddar, and Sour Cream



HELLO LOADED POTATO CHOWDER

Soup gets all the works with cheese, Italian bacon bits, and sour cream.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 660**



Yukon Gold Potatoes



Scallions



Flour
(Contains: Wheat)



Chicken Stock Concentrates



Gala Apple



Lemon



Sour Cream
(Contains: Milk)



Yellow Onion



Garlic



Milk
(Contains: Milk)



Pancetta



Spring Mix Lettuce



Dijon Mustard



Cheddar Cheese
(Contains: Milk)

START STRONG

Soup's on! Let kids help with tasks like making the salad, mashing the potato mixture, and adding the toppings to the bowls.

BUST OUT

- Peeler
- Potato masher
- Large pot
- Large pan
- Paper towel
- Large bowl
- Oil (2 tsp)
- Olive oil (2 TBSP)

INGREDIENTS

Ingredient 4-person

- | | |
|------------------------------|----------|
| • Yukon Gold Potatoes | 36 oz |
| • Yellow Onion | 1 |
| • Scallions | 2 |
| • Garlic | 4 Cloves |
| • Flour | 2 TBSP |
| • Milk | 13.5 oz |
| • Chicken Stock Concentrates | 4 |
| • Pancetta | 4 oz |
| • Gala Apple | 1 |
| • Lemon | 1 |
| • Dijon Mustard | 2 tsp |
| • Sour Cream | 8 TBSP |
| • Cheddar Cheese | 1 Cup |
| • Spring Mix Lettuce | 4 oz |

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Peel **potatoes**, then cut into ½-inch cubes. Halve, peel, and dice **onion**. Trim, then thinly slice **scallions**, keeping greens and whites separate. Mince **garlic**.



4 COOK PANCETTA AND PREP SALAD

While soup simmers, heat a large pan over medium-high heat. Add **pancetta** and cook, tossing often, until crispy, 5-7 minutes. Transfer to a paper-towel-lined plate. Meanwhile, core and halve **apple**, then slice into thin half-moons. Halve **lemon**, then squeeze 1½ TBSP juice into a large bowl. Add **mustard** and **2 TBSP olive oil** to bowl and whisk to combine. Season with **salt** and **pepper**. Set aside.



2 START SOUP

Heat a large drizzle of **oil** in a large pot over medium-high heat. Add **garlic**, **onion**, and **scallion whites**. Cook, tossing, until very soft, about 5 minutes. Season with **salt** and **pepper**. Add **flour** and cook, stirring, until pasty, about 1 minute. Slowly stir in **milk**, adding just a little at a time, until incorporated.



5 FINISH SOUP

Once **potatoes** are tender, lightly mash mixture in pot until mostly smooth but a few potato chunks still remain. Remove pot from heat and let cool slightly, then stir in half the **sour cream** and half the **cheddar**. Season generously with **salt** and **pepper**.



3 SIMMER SOUP

Once all of the milk is incorporated, add **potatoes**, **2¼ cups water**, and **stock concentrates** to pot. Bring to a boil, then lower heat and reduce to a simmer. Cook, stirring occasionally, until potatoes are easily pierced by a knife, about 15 minutes.



6 TOSS SALAD AND SERVE

Add **apple** and **lettuce** to bowl with **mustard dressing** and toss to combine. Season with **salt** and **pepper**. Divide **soup** between bowls and top with **pancetta**, remaining **cheddar**, and **scallion greens**. Dollop with remaining **sour cream**. Serve with **salad** on the side.

FRESH TALK

If you could time travel, would you rather visit the past or the future?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com