



SWEET CORN & GREEN PEPPER CHOWDER

with Old Bay Toast

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 2
Scallions



12 oz | 24 oz
Potatoes*



1 | 2
Corn



1 TBSP | 2 TBSP
Flour
Contains: Wheat



6.75 oz | 13.5 oz
Milk
Contains: Milk



2 | 4
Veggie Stock
Concentrates



1 | 2
Old Bay
Seasoning



1 | 2
Demi-Baguette
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1/4 Cup | 1/2 Cup
Monterey Jack
Cheese
Contains: Milk



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*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
Shrimp
Contains: Shellfish

Calories: 1000



10 oz | 20 oz
Chicken Breast
Strips

Calories: 1050



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 850



HELLO







HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

DOUBLE TAKE

Why separate the scallion whites and greens? The firm, stronger-flavored whites are great for cooking, while the mild, tender greens are a perfect chowder topper.

BUST OUT

- Small bowl
- Strainer
- Medium pot
- Baking sheet
- Potato masher
- Paper towels  
- Large pan  
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (1 tsp | 1 tsp)  
- Butter (4 TBSP | 8 TBSP)
Contains: Milk

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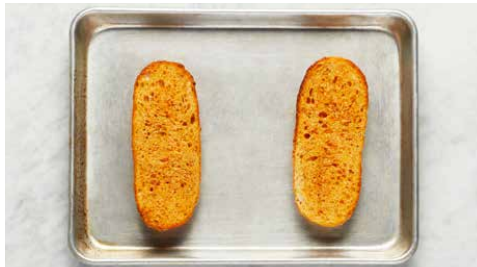
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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; set aside to soften (**you'll use it in Step 4**). **Wash and dry produce.**
- Core, deseed, and dice **green pepper** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into ½-inch pieces. Drain and rinse **corn**.



4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, **¼ tsp Old Bay Seasoning (½ tsp for 4 servings)**, and **¼ tsp sugar (½ tsp for 4)** until smooth. (TIP: If the butter is still cold, microwave for 10 seconds to soften.) Taste and add more Old Bay Seasoning if desired.
- Halve **baguette** lengthwise; spread cut sides with **Old Bay butter**. Place cut sides up on a baking sheet.
- Toast on top rack until golden, 3-5 minutes.





2 COOK VEGGIES

- Melt **2 TBSP plain butter (4 TBSP for 4 servings)** in a medium pot over medium-high heat. Add **green pepper** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-3 minutes.
- Add **flour**; cook, stirring, until lightly browned, 1 minute.



5 FINISH CHOWDER



- Once **potatoes** are tender, reduce heat to low and mash with a potato masher or fork to desired consistency. **TIP: We recommend mashing until almost smooth, leaving a few small potato pieces for texture.**
- Stir in **cream cheese**, **corn**, and **Monterey Jack** until fully incorporated and chowder is thick and creamy (**it will be very thick at this point**). If needed, stir in **splashes of water** until chowder reaches desired consistency. Season generously with **salt** and **pepper**.

-  Stir **shrimp** or **chicken** into finished **chowder**.
- 



3 START CHOWDER


- Slowly stir **milk** into pot a splash at a time until fully incorporated.
- Stir in **1½ cups water (2½ cups for 4 servings)**.
- Add **potatoes**, **stock concentrates**, and **half the Old Bay Seasoning (you'll use more in the next step)**. Bring to a boil and cook, stirring occasionally, until potatoes are very tender, 15-20 minutes. **TIP: To test, pierce one piece with a fork—it should go through easily.**


-  Rinse **shrimp*** under cold water. Pat shrimp or **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
-  Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp or chicken; cook, stirring occasionally, until cooked through, 3-5 minutes for shrimp or 4-6 minutes for chicken. Transfer to a plate.



6 FINISH & SERVE

- Halve **Old Bay toast** on a diagonal if desired.
- Divide **chowder** between bowls. Garnish with **scallion greens** and **sour cream**. Serve with Old Bay toast on the side.

 *Shrimp are fully cooked when internal temperature reaches 145°.

 *Chicken is fully cooked when internal temperature reaches 165°.