



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



2 | 2
Scallions



12 oz | 24 oz
Yukon Gold
Potatoes*



13.4 oz | 26.8 oz
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



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

HELLO

HALL OF FAME

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

SWEET CORN & GREEN PEPPER CHOWDER

with Old Bay Toast

HALL OF FAME



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



DOUBLE TAKE

Why do we ask you to separate the scallion whites from the greens? The whites have a firmer texture and stronger onion flavor, which makes them better suited for cooking. The greener tops are more mild and tender, making them a perfect chowder topper.

BUST OUT

- Small bowl
- Strainer
- Medium pot
- Baking sheet
- Potato masher
- Kosher salt
- Black pepper
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)
- Butter (**4 TBSP** | **8 TBSP**)
Contains: Milk

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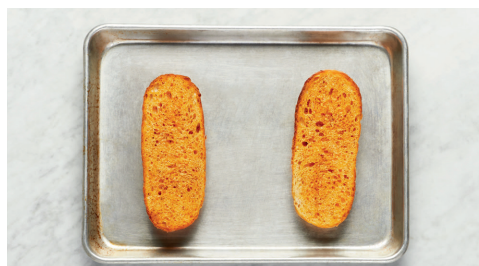
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1 PREP

- 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 $\frac{1}{4}$ -inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into $\frac{1}{2}$ -inch pieces. Drain and rinse **corn**.



4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, **$\frac{1}{4}$ tsp Old Bay Seasoning**, and **$\frac{1}{4}$ tsp sugar** until smooth. (**TIP: If the butter is still cold, microwave for 10 seconds to soften.**) Taste and add more Old Bay Seasoning if desired. (**For 4 servings, use $\frac{1}{2}$ tsp Old Bay and $\frac{1}{2}$ tsp sugar.**)
- 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**.



3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated.
- Stir in **$1\frac{1}{2}$ cups water (2 $\frac{1}{2}$ 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.**



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.