



## 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  
Philadelphia  
Cream Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



1½ 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: 950



10 oz | 20 oz  
Chicken Breast  
Strips

Calories: 1000

# SWEET CORN & GREEN PEPPER CHOWDER

with Philadelphia Cream Cheese & Old Bay Toast

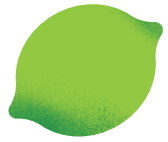


PREP: 10 MIN | COOK: 40 MIN | CALORIES: 800



### PHILADELPHIA CREAM CHEESE

Made with only the freshest  
milk and real cream, upgrade  
your recipe with the deliciously  
creamy taste of Philadelphia.



# HELLO FRESH

## 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
- Kosher salt
- Black pepper
- Sugar (1/4 tsp | 1/2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (4 TBSP | 8 TBSP)  
Contains: Milk
- Potato masher
- Paper towels
- Large pan

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com

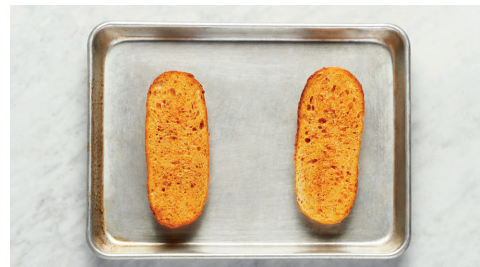
\*Shrimp are fully cooked when internal temperature reaches 145°.

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



### 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 1/4-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into 1/2-inch pieces. Drain and rinse **corn**.



### 4 MIX BUTTER & MAKE TOAST

- Meanwhile, combine **softened butter**, **1/4 tsp Old Bay Seasoning (1/2 tsp for 4 servings)**, and **1/4 tsp sugar (1/2 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 **Philadelphia 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**.

- Once **cream cheese** and **Monterey Jack** are fully incorporated, stir in **shrimp** or **chicken**.



### 3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated.
- Stir in **1 1/2 cups water (2 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.

- Rinse **shrimp\*** under cold water; pat shrimp or **chicken\*** dry with paper towels. Season 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.



### 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.

WK 44-10