



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Poblano  
Pepper



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



1 | 1  
Shallot



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



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



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.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the [HelloCustom](#) instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz  
Shrimp  
Contains: Shellfish

Calories: 1000

# SWEET CORN & POBLANO CHOWDER

with Old Bay Toast

HALL OF FAME



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!

## FLOUR POWER

In step 2, you'll be making a *roux*, or a mixture of flour and butter that works wonders to thicken sauces and soups. Cooking the mixture first gives it a toasted, nutty flavor—but since it can brown in a flash, be sure to stir constantly so the flour doesn't burn.

## 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
- Paper towels
- Large pan
- Cooking oil (1 tsp | 1 tsp)

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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 **poblano** into  $\frac{1}{4}$ -inch pieces. Halve, peel, and finely dice **half the shallot (all for 4)**. 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. (For 4 servings, use  $\frac{1}{2}$  tsp Old Bay and  $\frac{1}{2}$  tsp sugar.) (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 **poblano** and **diced shallot**; 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. If needed, stir in **splashes of water** until chowder reaches desired consistency (*it will be very thick at this point*). Season generously with **salt** and **pepper**.

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



## 3 START CHOWDER

- Slowly stir **milk** into pot a splash at a time until fully incorporated.
- Stir in  $\frac{1}{2}$  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 dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add shrimp and season with **salt** and **pepper**. Cook, stirring occasionally, until opaque and cooked through, 2-3 minutes.



## 6 FINISH & SERVE

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

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