



HALL OF FAME

# CREAMY CORN AND BACON CHOWDER

with a Lemony Salad and Naan Toasts

















## HELLO

### HALL OF FAME

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

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 810**

- |  |  |  |   |   |  |  |
|--|--|--|---|---|--|--|
| <br>Yukon Gold Potatoes | <br>Scallions | <br>Flour<br><small>(Contains: Wheat)</small> | <br>Chicken Stock Concentrates | <br>Corn   | <br>Sour Cream<br><small>(Contains: Milk)</small> | <br>Dried Cranberries                                 |
| <br>Yellow Onions       | <br>Lemon     | <br>Milk<br><small>(Contains: Milk)</small>   | <br>Bacon                      | <br>Mini Naan Breads<br><small>(Contains: Wheat)</small> | <br>Spring Mix Lettuce                            | <br>Cheddar Cheese<br><small>(Contains: Milk)</small> |

## START STRONG

Soup's on! Let kids help with tasks like making the salad, mashing the potatoes in step 5, and adding the toppings to the bowls before serving.

## BUST OUT

- Strainer
- Potato masher
- Medium pan
- Large bowl
- Paper towels
- Baking sheet
- Large pot
- Olive oil (8½ tsp)
- Butter (2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- |                              |         |
|------------------------------|---------|
| • Yukon Gold Potatoes        | 24 oz   |
| • Yellow Onions              | 2       |
| • Scallions                  | 2       |
| • Lemon                      | 1       |
| • Corn                       | 13.4 oz |
| • Bacon*                     | 4 oz    |
| • Mini Naan Breads           | 4       |
| • Flour                      | 2 TBSP  |
| • Milk                       | 13.5 oz |
| • Chicken Stock Concentrates | 2       |
| • Sour Cream                 | 8 TBSP  |
| • Spring Mix Lettuce         | 4 oz    |
| • Dried Cranberries          | 2 oz    |
| • Cheddar Cheese             | 1 Cup   |

\* Bacon is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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## 1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Halve, peel, and dice **onions**. Trim and thinly slice **scallions**, separating whites from greens. Halve **lemon**. Drain and rinse **corn**.



## 4 SIMMER POTATOES

Stir **potatoes**, **stock concentrates**, and **2½ cups water** into pot. Season with plenty of **pepper**. Bring to a boil, then lower heat and reduce to a simmer. Cook until potatoes are tender and easily pierced by a knife, about 15 minutes.



## 2 COOK BACON AND TOAST NAAN

Heat a medium pan over medium-high heat. Add **bacon** and cook, flipping, until crisp, 8-10 minutes. Transfer to a paper-towel-lined plate. Place **naan** on a baking sheet; drizzle with **olive oil** and season with **salt** and **pepper**. Bake on top rack until crisp, 6-8 minutes. Halve naan.



## 5 FINISH SOUP

Once **potatoes** are tender, lightly mash in pot with a potato masher until chunky—some pieces should be crushed, but a few whole ones should still remain. Stir in **corn** and allow to warm through. Stir in half the **sour cream**. Taste and season with plenty of **salt** and **pepper**. **TIP:** Add a splash of water if soup is very thick.



## 3 START SOUP

Melt **2 TBSP butter** in a large pot over medium-high heat. Add **onions** and **scallion whites**. Cook, stirring, until softened, 4-5 minutes. Season generously with **salt** and **pepper**. Stir in **flour** and cook 1 minute. Slowly pour in **milk**, a little at a time, until completely incorporated.



## 6 TOSS SALAD AND SERVE

Place **lettuce** and **cranberries** in a large bowl. Add a squeeze or two of **lemon juice** and **2½ TBSP olive oil**. Season with **salt** and **pepper**; toss to combine. Crumble **bacon**. Divide **soup** between bowls. Dollop with remaining **sour cream**. Sprinkle with **cheddar**, **bacon**, and **scallion greens**. Serve with **naan** for dipping and salad on the side.

## FRESH TALK

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

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