



# CREAMY CORN AND POTATO CHOWDER

with Poblano Pepper and Cheddar Toasts



## HELLO

### SMOKED PAPRIKA

Also known as *pimentón*, this Spanish-style red pepper adds a sultry, smoky aroma.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 680



Corn



Poblano Pepper



Scallions



Cheddar Cheese  
(Contains: Milk)



Flour  
(Contains: Wheat)



Veggie Stock Concentrate



Milk  
(Contains: Milk)



Yukon Gold Potatoes



Demi-Baguette  
(Contains: Wheat)



Smoked Paprika



Yellow Onion



Garlic

## START STRONG

Keep an eye on the soup as it simmers. Milk can start to bubble up and even overflow if it gets too hot, so you'll want to adjust the heat as necessary.

## BUST OUT

- Small bowl
- Large pot
- Baking sheet
- Strainer
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Vegetable oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                            |                   |
|----------------------------|-------------------|
| • Yukon Gold Potatoes      | 12 oz   24 oz     |
| • Poblano Pepper           | 1   2             |
| • Yellow Onion             | 1   2             |
| • Scallions                | 2   4             |
| • Garlic                   | 2   4             |
| • Smoked Paprika           | 1 tsp   2 tsp     |
| • Flour                    | 1 TBSP   2 TBSP   |
| • Milk                     | 6.75 oz   13.5 oz |
| • Veggie Stock Concentrate | 1   2             |
| • Demi-Baguette            | 1   2             |
| • Corn                     | 13.4 oz   26.8 oz |
| • Cheddar Cheese           | ½ Cup   1 Cup     |

## WINE CLUB

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Put **1 TBSP butter** in a small microwave-safe bowl and let sit at room temperature. Cut **potatoes** into ½-inch cubes. Core and seed **poblano**, then cut into ½-inch pieces. Halve, peel, and finely chop **onion**. Trim, then thinly slice **scallions**, separating greens and whites. Mince or grate **garlic**.



## 4 MAKE TOASTS

While **soup** simmers, add remaining **garlic** to **butter** in bowl. Warm in microwave until soft but not melted, about 10 seconds. Season with **salt** and **pepper**, then stir to combine. Halve **demi-baguette** lengthwise and spread garlic butter evenly onto cut sides. Season with salt and pepper. Place on a baking sheet cut-side up and toast until golden, about 5 minutes.

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## 2 START SOUP

Heat a large drizzle of **oil** in a large pot over medium-high heat. Add **poblano, onion, scallion whites**, and half the **garlic**. Cook, tossing, until very soft, about 5 minutes. Season with **salt, pepper**, and half the **paprika**. Add **flour** and stir until pasty, about 1 minute. Slowly whisk in **milk**, a little at a time, until fully incorporated.



## 5 FINISH SOUP

Once soup is done simmering, drain **corn**, then stir into pot. Stir in remaining **paprika**. Simmer 3-5 minutes more. Turn off heat and stir in **cheddar**. (**TIP:** If soup seems thick, stir in ¼-½ cup more water.) Season with plenty of **salt** and **pepper**.



## 3 SIMMER SOUP

Add **potatoes, 1½ cups water**, and **stock concentrate** to pot. Bring to a boil, then lower heat and reduce to a simmer. Cook, stirring occasionally, until potatoes are easily pierced by a knife, 12-15 minutes.



## 6 FINISH AND SERVE

Divide **soup** between bowls and garnish with **scallion greens**. Cut **toasts** into triangles and serve on the side.

## SOUP'S ON!

Don't forget to dip the toasts into the soup for some cozy comfort.