

HELLO Loaded Potato and Bacon Chowder with Chedder Choses and Chives

with Cheddar Cheese and Chives

Family Friendly 25-35 Minutes





Customized Protein Add

(C) Swap

2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥

Jumbo Shrimp 285 g | 570 g

Breasts *







Bacon Strips 100 g | 200 g

Russet Potato 2 4



Green Peas



56 g | 113 g

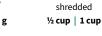
56 g | 113 g







7 g | 14 g







113 ml | 237 ml

Sour Cream



Chicken Stock Powder 1 tbsp | 2 tbsp

Ingredient quantities



Cream Sauce Spice Blend 1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Cooking utensils | Colander, kitchen shears, large pot, measuring cups, measuring spoons, medium pot, paper towels, potato masher, tongs, vegetable peeler



Boil potatoes and make mash

- · Before starting, bring a medium pot of water and 2 tsp salt to a boil (use same for 4 servings).
- · Wash and dry all produce.
- Once the water is almost at a boil, remove any brown spots from **potatoes**. Peel, then cut **potatoes** into ½-inch pieces.
- To the pot, add **potatoes**, cover and bring to a boil over high.
- Once boiling, reduce heat to medium-high. Simmer uncovered for 10-12 min, until fork-tender.
- Drain and return potatoes to the same pot, off heat. Roughly mash **potatoes**. (NOTE: You want some chunks to give the chowder texture!) Season with salt and pepper.



Cook bacon

🕂 Add | Chicken Breasts 🕽

- Meanwhile, heat a large pot over medium.
- When hot, add bacon. (NOTE: For 4 servings, cook bacon in batches.) Cook for 6-9 min, flipping occasionally, until crispy.** Remove the pot from heat.
- Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.
- Discard all but 1 tbsp (2 tbsp) bacon fat.



Start chowder

- Reheat the pot with residual bacon fat over medium.
- When hot, add leek. Cook for 3-4 min, stirring often, until tender.
- Sprinkle Cream Sauce Spice Blend and stock powder over top. Cook for 30 sec, until fragrant.
- Add 2 cups (3 cups) water, then bring to a simmer. (TIP: Scrape up the brown bits from the bottom of the pan; this will add loads of extra flavour!)



Measurements within steps

(2 tbsp) 1 tbsp

oil 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook bacon and chicken

Add | Chicken Breasts

If you've opted to add chicken breasts, while the **bacon** cooks, pat **chicken** dry with paper towels. Season with salt and pepper. Heat a large non-stick pan over medium. When hot, add 1 tbsp (2 tbsp) oil, then chicken. Pan-fry for 6-7 min on one side until golden. Flip, then cover and continue cooking for 6-7 min, until cooked through.** Transfer to a plate and cover to keep warm.

4 | Simmer chowder

🔂 Add 📗 Jumbo Shrimp

If you opted to add **jumbo shrimp**, using a strainer, drain and rinse shrimp, then pat dry with paper towels. Season with salt and pepper. Add shrimp to the pot with peas, half the cheese, half the bacon and mashed potatoes. Cook for 5-6 minutes, until chowder thickens slightly and **shrimp** are cooked through.** Follow the rest of recipe as written.

5 | Finish and serve

Add | Chicken Breasts

Thinly slice **chicken**. Divide **chicken** between bowls before topping with **sour cream**.



Simmer chowder

🖶 Add 📗 Jumbo Shrimp 🗍

- Once simmering, to the large pot, add peas, half the cheese, half the bacon and mashed potatoes. Cook for 5-6 minutes, until **chowder** thickens slightly and **peas** are tender. Season with **salt** and **pepper**.
- Remove from heat, then stir in cream.



Finish and serve

🛨 Add | Chicken Breasts

- Divide chowder between bowls.
- Top with sour cream.
- Sprinkle chowder with remaining cheese, then crumble with **remaining bacon** for garnish.
- Use a pair of kitchen shears or scissors to snip chives over top.
- * Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.
- ** Cook pork to a minimum internal temperature of 160°F, and cook shrimp and chicken to a minimum internal temperature of 165°F.