



Corn-ucopia Summer Chowder

with DIY Dill Biscuits

Deluxe Veggie 40 Minutes



Corn Kernels
227 g | 454 g



Sweet Potato
1 | 2



All-Purpose Flour
1 1/2 cup | 3 cup



Mayonnaise
2 tbsp | 4 tbsp



Sour Cream
1 | 2



Dill
7 g | 14 g



Chives
7 g | 14 g



White Cheddar
Cheese, shredded
1/2 cup | 1 cup



Leek
1 | 2



Cream
237 ml | 474 ml



Baking Powder
3 tsp | 6 tsp



Mirepoix
113 g | 227 g



Vegetable Stock
Powder
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.

Pantry items | Butter, oil, salt, pepper, sugar, milk

Cooking utensils | Baking sheet, large bowl, large pot, measuring cups, measuring spoons, parchment paper, plastic wrap, silicone brush, whisk

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



Prep biscuit dough

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Roughly chop **dill**.
- Whisk together **mayo**, **sour cream**, **half the cheddar cheese**, **half the dill**, **baking powder**, **3 tbsp** (6 tbsp) **water**, **½ tsp** (1 tsp) **salt** and **1 tbsp** (2 tbsp) **sugar** in a large bowl.
- Stir in **flour** until just combined.
- Using your hands, press the **dough** together into a loose ball.
- Flatten **dough** and press into a 1-inch-thick disc (divide into 2 discs for 4 ppl). Wrap with plastic wrap. Transfer to fridge to chill.

2



Prep

- Peel, then cut **sweet potato** into ¼-inch pieces.
- Thinly slice **leeks**.
- Thinly slice **chives**

3



Start chowder

- Heat a large pot over medium heat. When hot, add **2 tbsp** (4 tbsp) **butter**, then the **mirepoix**, **sweet potatoes** and **leeks**.
- Cook, stirring often, until **veggies** are tender crisp, 5-6 min. Season with **salt** and **pepper**.

4



Cook chowder

- Add **corn** and **vegetable stock powder**. Cook, stirring often, until **corn** is coated, 1 min.
- Add **cream** and **½ cup** (2 cups) **water**. Cook, stirring often, until **veggies** soften and **chowder** thickens slightly, 7-8 min.

5



Bake biscuits

- Cut **biscuit disc** into 8 equal-sized wedges.
- Transfer **biscuits** to a parchment-lined baking sheet.
- Brush **2 tbsp** (4 tbsp) **milk** over **tops of biscuits**.
- Bake in the **middle** of the oven until puffed up and golden, 10-12 min.

6



Finish and serve

- Add the **remaining dill** and **half the chives** to the **chowder**. Stir to combine.
- Divide **chowder** between bowls. Top with **cheddar cheese** and **remaining chives**.
- Serve **dill biscuits** on the side for dipping.