



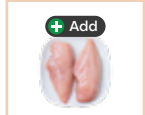
Bacon Corn Chowder

with Jalapeños and Homemade Garlic Bread

Family Friendly

Spicy

25 - 35 Minutes



Chicken Breasts
2 | 4

Customized Protein

+ Add

Swap

or

x2 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](https://www.hellofresh.ca)



Bacon Strips
100 g | 200 g



Corn Kernels
341 ml | 682 ml



Jalapeño
2 | 4



Russet Potato
2 | 4



Leek, sliced
56 g | 113 g



Chicken Broth Concentrate
2 | 4



Smoked Paprika
1 tsp | 2 tsp



Sandwich Bun
2 | 4



Garlic Puree
1 tbsp | 2 tbsp



Cream
56 ml | 113 ml



All-Purpose Flour
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 | Oil, pepper, unsalted butter, salt

Cooking utensils | Baking sheet, large pot, measuring cups, measuring spoons, paper towels, small bowl, strainer, vegetable peeler

1



Prep

- Before starting, remove 2 **tblsp** (4 **tblsp**) of butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to broil.
- Wash and dry all produce.
- **Heat Guide for Step 3:** ½ **tblsp** (1 **tblsp**) mild, 1 **tblsp** (2 **tblsp**) medium and 1 ½ **tblsp** (3 **tblsp**) extra-spicy!

- Core, then finely chop **jalapeños**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Drain, then rinse **corn** and pat dry with paper towels. (NOTE: If you received canned corn, only use half the corn for 2 ppl. Reserve the remaining for another creation.)
- Peel, then cut **potatoes** into ½-inch pieces.
- Cut **bacon** into ½-inch pieces.

4



Finish chowder

- Once boiling, cover and reduce heat to medium.
- Cook, stirring occasionally, until **potatoes** are tender, 12-14 min. (TIP: If you want a thicker consistency, cook the chowder for a few minutes longer.)
- Add **cream** and cook, stirring often, until warmed through, 1-2 min.

2



Cook bacon

+ Add | **Chicken Breasts**

- Heat a large pot over medium-high heat.
- When hot, add ½ **tblsp** (1 **tblsp**) **oil**, then **bacon**. Cook, stirring often, until golden, 3-5 min.**
- Remove the pot from heat. Carefully drain and discard excess fat, reserving 1 **tblsp** (2 **tblsp**) **fat** in the pot.

3



Start chowder

- Add **leeks** and ½ **tblsp jalapeños** to the pot with **bacon** (NOTE: Reference heat guide.).
- Cook, stirring often, until **veggies** soften, 1-2 min.
- Add **flour**, **half the garlic puree** and **half the paprika**. Cook, stirring constantly, until fragrant, 30 sec.
- Add **corn**, **potatoes**, **broth concentrate** and **2 cups** (4 cups) **water**. Season with **salt** and **pepper**, then stir to combine.
- Bring to a boil over high heat.

5



Make garlic bread

- While **chowder** cooks, halve **buns**.
- Arrange on an unlined baking sheet, cut-sides up.
- Combine **remaining garlic puree** and 2 **tblsp** (4 **tblsp**) **softened butter** in a small bowl, then season with **salt** and **pepper**.
- Spread **garlic butter** over **buns**.
- Broil in the **middle** of the oven until golden-brown, 3-4 min. (TIP: Keep an eye on buns so they don't burn!)

6



Finish and serve

+ Add | **Chicken Breasts**

- Divide **chowder** between bowls.
- Sprinkle **remaining paprika** and **remaining jalapeños** over top, if desired.
- Serve **garlic bread** alongside.

Measurements within steps | 1 **tblsp** (2 **tblsp**) **oil**
2 person 4 person 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**, pat dry with paper towels. Season with **salt** and **pepper**. Arrange on an unlined baking sheet. Drizzle 1 **tblsp** (2 **tblsp**) **oil** over top. Roast in the **middle** of the oven for 9-12 min, until golden and cooked through.**

6 | Finish and serve

+ Add | **Chicken Breasts**

Thinly slice **chicken**. Top bowls with **chicken**.

* 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 and poultry to minimum internal temperatures of 71°C/160°F and 74°C/165°F, respectively, as size may vary.