

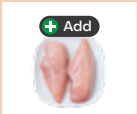


Smart 'Esquites' Bacon and Corn Chowder

with Sour Cream and Feta

Smart Meal

30 Minutes



Chicken Breasts
2 | 4

Customized Protein **+ Add** **↻ Swap** or ***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](http://www.hellofresh.ca)



- Bacon Strips
100 g | 200 g
- Russet Potato
1 | 2
- Mirepoix
113 g | 227 g
- Cream
56 ml | 113 ml
- Sour Cream
1 | 2
- Feta Cheese, crumbled
1/4 cup | 1/2 cup
- Cream Sauce Spice Blend
2 tbsp | 4 tbsp
- Vegetable Stock Powder
1 tbsp | 2 tbsp
- Mexican Seasoning
1/2 tbsp | 1 tbsp
- Green Onion
1 | 2
- Corn Kernels
113 g | 227 g

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.

Ingredient quantities	56 g	113 g
	2 person	4 person

Pantry items | Salt, pepper

Cooking utensils | Large pot, measuring cups, measuring spoons, paper towels, slotted spoon, vegetable peeler

1



Cook bacon

• Before starting, wash and dry all produce.

- Cut **bacon** into ½-inch pieces.
- Heat a large pot over medium-high (use same for 4 ppl). When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** (TIP: If bacon begins to brown too quickly, reduce heat to medium.)
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Reserve **bacon fat** in pot.

2



Prep

+ Add | Chicken Breasts

- While **bacon** cooks, on a clean cutting board, peel, then cut **potato** into ¼-inch pieces.
- Thinly slice **green onion**.

3



Start chowder

- Reheat the same pot over medium heat.
- When hot, add **mirepoix, corn** and **potatoes**. Cook, stirring often, until **veggies** are tender-crisp, 4-5 min.

4



Finish chowder

- Add **Cream Sauce Spice Blend** and **half the Mexican Seasoning** (use all for 4 ppl). Stir to coat.
- Add **vegetable stock powder, cream** and **2 cups** (3 ½ cups) **water**. Bring to a simmer over high, then reduce heat to medium.
- Cook, stirring occasionally, until **veggies** are tender, 6-9 min. (TIP: If liquid reduces too quickly before veggies are tender, add water, 2 tbsp at a time).

5



Finish and serve

+ Add | Chicken Breasts

- Season **chowder** with **salt** and **pepper**.
- Divide **chowder** between bowls.
- Dollop **sour cream** over top.
- Sprinkle **bacon, feta** and **green onions** over top.

Measurements within steps **1 tbsp** (2 tbsp) **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 | Prep

+ Add | Chicken Breast

If you've opted to add **chicken breasts**, pat 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.**

5 | Finish and serve

+ Add | Chicken Breast

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 bacon to a minimum internal temperature of 71°C/160°F, as size may vary, and cook chicken to a minimum internal temperature of 74°C/165°F, as size may vary.