



# Loaded Potato and Bacon Chowder

with Cheddar Cheese and Chives

Family Friendly

25-35 Minutes

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)



Jumbo Shrimp  
285 g | 570 g



Chicken Breasts  
2 | 4



Bacon Strips  
100 g | 200 g



Russet Potato  
2 | 4



Green Peas  
56 g | 113 g



Leek, sliced  
56 g | 113 g



Chives  
7 g | 14 g



Cheddar Cheese, shredded  
1/2 cup | 1 cup



Cream  
113 ml | 237 ml



Sour Cream  
1 | 2



Chicken Stock Powder  
1 tbsp | 2 tbsp



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.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

Pantry items | Salt, pepper

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

1



## 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 1/2-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**.

4



## 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**.

2



## 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**.

5



## 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.

3



## 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 | 1 tbsp (2 tbsp) oil | 2-serving 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**.

\* 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.