



Cheesy Chicken Chowder

with DIY Garlic-Cheddar Croutons

30 Minutes



Chicken Breasts



Mirepoix



Russet Potato



Chicken Broth Concentrate



Cheddar Cheese, shredded



Ciabatta Roll



Cream Sauce Spice Blend



Parsley



Garlic Salt

HELLO CHOWDER

A type of rich stew usually thickened with cream or milk!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust out

Baking sheet, vegetable peeler, measuring spoons, parchment paper, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Mirepoix	227 g	454 g
Russet Potato	230 g	460 g
Chicken Broth Concentrate	2	4
Cheddar Cheese, shredded	½ cup	1 cup
Ciabatta Roll	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Parsley	7 g	7 g
Garlic Salt	1 tsp	2 tsp
Butter*	1 tbsp	2 tbsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

Contact

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Prep

- Cut **ciabatta** into 1-inch pieces.
- Peel, then cut **potato** into ¼-inch pieces.
- Roughly chop **parsley**.
- Pat **chicken** dry with paper towels. Cut **chicken** into ½-inch pieces. Season with **salt and pepper**.



Start chowder

- Add **potatoes, broth concentrates, remaining garlic salt** and **1 ½ cups water** (2 ½ cups for 4 ppl) to the pot, then stir to combine, scraping up **any bits** on the bottom.
- Cover and bring to a boil over high.
- Once boiling, reduce heat to medium. Cook covered, stirring occasionally, until **potatoes** are fork-tender and **chicken** is cooked through, 10-12 min. ** (**TIP:** For a thicker consistency, cook chowder uncovered for a few extra minutes.)



Make garlic-cheddar croutons

- Add **ciabatta** to a parchment-lined baking sheet.
- Drizzle **1 tbsp oil** (dbl for 4 ppl) over top. Season with **pepper** and **¼ tsp garlic salt** (dbl for 4 ppl), then toss to coat.
- Toast in the **middle** of the oven until **croutons** are golden and crisp, 8-10 min.
- Carefully remove the baking sheet from the oven. Sprinkle **half the cheese** over top. Continue toasting until **cheese** melts, 2-4 min.



Finish chowder

- Add **¼ cup milk** (dbl for 4 ppl) and **remaining cheese** to **chowder**. Cook, stirring often, until **cheese** melts, 1-2 min. Season with **pepper**, to taste. (**TIP:** If chowder is too thick, add ¼ cup water.)



Cook chicken and veggies

- Meanwhile, heat a large pot over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**.
- Cook, flipping once, until golden, 2-3 min.
- Add **mirepoix**. Cook, stirring occasionally, until **mirepoix** softens slightly, 1-2 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring constantly, until **butter** melts.
- Sprinkle **Cream Sauce Spice Blend** over top. Cook, stirring constantly, until **chicken and veggies** are coated, 30 sec.



Finish and serve

- Divide **chowder** between bowls.
- Garnish with **garlic-cheddar croutons**.
- Sprinkle **parsley** over top.

Dinner Solved!