




# Chicken and Corn Chowder

with Green Onions

Spicy

30 Minutes



-  Chicken Tenders
-  Bacon
-  Russet Potato
-  Corn Kernels
-  Garlic, cloves
-  Chicken Broth Concentrate
-  Green Onion
-  Seasoned Salt
-  Cream Sauce Spice Blend
-  Jalapeño

### CUSTOM RECIPE

This is a Custom Recipe. If you chose to add protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

### HELLO JALAPEÑOS

*This medium-sized chili pepper provides a boost of flavour and a mild spice kick!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

### Heat Guide for Step 4 (dbl for 4 ppl):

- Mild: ½ tbsp
- Medium: 1 tbsp
- Spicy: 1 ½ tbsp
- Extra-spicy: 2 tbsp

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Bacon	100 g	200 g
Russet Potato	460 g	920 g
Corn Kernels	113 g	227 g
Garlic, cloves	1	2
Chicken Broth Concentrate	1	2
Green Onion	1	2
Seasoned Salt	½ tbsp	1 tbsp
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Jalapeño 🌶️	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and poultry 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

Call us | (855) 272-7002

HelloFresh.ca

Facebook Instagram Twitter Pinterest @HelloFreshCA



## Prep and roast potatoes

- Peel, then cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the seasoned salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



## Start chowder

- Heat a large pot over medium-high heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **chicken**. Cook, stirring occasionally, until **chicken** is golden-brown, 2-3 min. (NOTE: Chicken will finish cooking in step 5.)
- Add **corn**, **garlic**, **Cream Sauce Spice Blend** and **1 tbsp jalapeños**. (NOTE: Reference heat guide.) Stir until **chicken** and **corn** are coated with **spice blend**, 30 sec.



## Prep

- Meanwhile, thinly slice **green onion**.
- Peel, then mince or grate **garlic**.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)

If you've opted to add **bacon**, arrange **bacon strips** in a single layer on another parchment-lined baking sheet. Roast **bacon** in the **top** of the oven until crispy and cooked through, 8-12 min.\*\* Transfer **bacon** to a paper towel-lined plate. Cover to keep warm.



## Finish chowder

- Add **1 ½ cups water** (2 ½ cups for 4 ppl), **½ cup milk** (dbl for 4 ppl) and **broth concentrate**. Bring to a gentle boil.
- Once boiling, reduce to medium-low. Cook, stirring occasionally, until **broth** thickens slightly and **chicken** is cooked through, 5-7 min.\*\* (TIP: If potatoes are not ready yet, remove chowder from heat, then cover to keep warm.)
- When **potatoes** are tender, add to the pot with **chowder**.
- Season with **salt** and **pepper**, to taste, then stir to combine.



## Prep and season chicken

- Pat **chicken** dry with paper towels, then place on another cutting board.
- Cut into 1-inch pieces. Season with **remaining seasoned salt** and **pepper**.



## Finish and serve

- Divide **chowder** between bowls.
- Sprinkle **green onions** and **any remaining jalapeños** over top, if desired.

Crumble **bacon** over **chowder**.

## Dinner Solved!