



LIMITED TIME ONLY
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skinnytaste
 with  **HOME CHEF** **FOR MORE INFO**

In your box

- 5 oz. Asparagus
- 6 oz. Yukon Potatoes
- 1 oz. Shredded Asiago Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 1 Shallot
- 1 French Roll
- 6 oz. Cremini Mushrooms
- ½ tsp. Garlic Salt
- ½ oz. Flour
- 3 oz. Light Cream Cheese

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Baking Sheet, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Classic Meal Kit



Mushroom and Asparagus Chowder
 with toasted Asiago french roll

NUTRITION per serving—Calories: 478, Carbohydrates: 61g, Sugar: 8g, Fiber: 5g, Protein: 18g, Sodium: 1745mg, Fat: 19g, Saturated Fat: 8g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.
 *Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time	Cook Within	Difficulty Level	Spice Level
35-45 min.	7 days	Intermediate	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese**



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Trim woody ends off **asparagus** and cut into 1" lengths.
- Cut **potato** into ½" dice.
- Halve **roll**.
- Peel and halve **shallot**. Slice thinly.



2. Start the Vegetables

- Place a medium pot over medium heat and add 2 tsp. **olive oil**.
- Add **shallot, potato, and mushrooms** to hot pot. Stir often until vegetables soften, 5-7 minutes.
- Stir in **flour** until vegetables are completely coated.

Customize It Instructions

- Meatlovers! If using **chicken breasts**, pat dry, cut into 1" dice, and season all over with a pinch of **salt** and **pepper**. Cook in a medium non-stick pan over medium heat with 2 tsp. **olive oil**, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes. Add to chowder as desired.



3. Start the Chowder

- Add 1¼ cups **water, mirepoix base, cream cheese, garlic salt, ¼ tsp. salt,** and a pinch of **pepper** to hot pot. Bring to a simmer, stirring occasionally.
- Once simmering, cover and cook until potato has softened, 10-14 minutes.
- While chowder cooks, toast roll.



4. Toast the Roll

- Place **roll** on prepared baking sheet, cut side up. Top each half with 1 tsp. **olive oil** and half the **cheese** (reserve remaining for garnish).
- Bake in hot oven until toasted and cheese is melted, 5-7 minutes.
- While roll toasts, finish chowder.



5. Finish Chowder and Finish Dish

- After potato has softened, stir **asparagus** and a pinch of **salt** into pot. Return to a simmer.
- Once simmering, cook undisturbed, 5 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping chowder with remaining **cheese**. Bon appétit!