



In your box

- .8 oz. Bacon Bits
- ½ oz. Flour
- 2 Green Onions
- 2 tsp. Mirepoix Broth Concentrate
- 4 oz. Broccoli Florets
- 2 oz. Light Cream Cheese
- 1 oz. Shredded Cheddar Cheese
- 6 oz. Red Potatoes
- ½ tsp. Garlic Salt
- Customize It Options**
- 8 oz. Scallops
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 oz. Shrimp
- 16 oz. Double Scallops

You will need

- Olive Oil, Pepper
- Medium Non-Stick Pan, Medium Pot

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



Scallops and Loaded Potato Broccoli Chowder

with bacon, green onions, and cheddar

NUTRITION per serving—Calories: 427, Carbohydrates: 34g, Sugar: 5g, Fiber: 3g, Protein: 29g, Sodium: 1743mg, Fat: 21g, Saturated Fat: 9g
 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

30-40 min.

Cook Within

3 days

Difficulty Level

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **bacon, green onions**



Customize It Instructions

- If using **16 oz. scallops**, follow same instructions as 8 oz. scallops, working in batches if necessary.
- If using **shrimp**, follow same instructions as scallops in Steps 1 and 5, cooking until shrimp reach minimum internal temperature, 2-3 minutes per side.
- If using **diced chicken breasts**, follow same instructions as scallops in Steps 1 and 5, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.

1. Prepare the Ingredients

- Cut **potatoes** into ¼" dice.
- Cut **broccoli** into ½" pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **scallops** dry. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.*

2. Crisp the Bacon

- Line a microwave-safe plate with a paper towel.
- Place half the **bacon** (reserve remaining for chowder) on towel-lined plate in a single layer. Microwave until crispy, 30 seconds at a time.
- Carefully remove from microwave and set aside.



3. Start the Chowder

- Place a medium pot over medium-high heat and add 2 tsp. **olive oil**.
- Add **potato**, remaining **bacon**, and **white portions of green onions** to hot pot. Stir often until potatoes begin to soften, 5-6 minutes.
- Add **flour** and stir until no dry flour remains in pot.



4. Finish the Chowder

- Stir 1½ cups **water**, **mirepoix base**, softened **cream cheese**, **broccoli**, **garlic salt**, and a pinch of **pepper** into hot pot. Bring to a simmer.
- Once simmering, cook until **potatoes** and broccoli are tender, 6-8 minutes.
- *If too thick, add **water**, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner. Taste, and season with a pinch of **salt**, if desired.
- While chowder cooks, cook scallops.



5. Cook Scallops and Finish Dish

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **scallops** to hot pan and cook until scallops are browned and reach a minimum internal temperature of 145 degrees, 1-2 minutes per side.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chowder** with scallops and garnishing with **crisped bacon**, **green portions of green onions**, and **shredded cheese** (to taste). Bon appétit!