



### In your box

- 26 oz. Boneless Skinless Chicken Breasts
- 2 oz. Crumbled Bacon
- 2 oz. Shredded Cheddar Cheese
- 4 Green Onions
- 4 tsp. Chicken Broth Concentrate
- 2 tsp. Mushroom Seasoning
- 4 oz. Sour Cream
- 4 Russet Potatoes
- ½ tsp. Garlic Salt
- 2 oz. Light Cream Cheese

\*Contains: milk

### You will need

- Olive Oil
- Large Pot

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

4-Serving Meal



## One-Pot Loaded Baked Potato Chowder

with chicken

NUTRITION per serving—Calories: 615, Carbohydrates: 40g, Sugar: 4g, Fiber: 3g, Protein: 54g, Sodium: 1692mg, Fat: 26g, Saturated Fat: 11g  
 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

**50-60 min.**

Cook Within

**5 days**

Difficulty Level

**Intermediate**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Prepare the Ingredients

- Peel and cut **potatoes** into 1" dice.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry and, on a separate cutting board, cut into 1" dice.



### 2. Cook the Chicken

- Place a large pot over medium-low heat and add 1 tsp. **olive oil**.
- Add **chicken** and **mushroom seasoning** to hot pot. Stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Transfer chicken to a plate. Keep pot over medium-low heat.



### 3. Start the Chowder

- Add 2 tsp. **olive oil**, **potatoes**, and **white portions of green onions** to hot pot.
- Stir occasionally until potatoes are lightly browned, and green onions are tender, 3-5 minutes.



### 4. Finish the Chowder

- Increase heat to medium-high. Add 4 cups **water**, **chicken base**, and **garlic salt**. Bring to a simmer.
- Once simmering, cover and stir occasionally until potatoes have cooked through, 6-8 minutes.
- Stir in **cheese spread** and cooked chicken and return to a simmer. Once simmering, stir often until thoroughly combined, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Stir half the **bacon** and half the **green portions of green onions** (reserve remaining of both for garnish) into pot.
- Plate dish as pictured on front of card, garnishing with **sour cream**, **cheddar**, remaining green portions of green onions, and remaining bacon. Bon appétit!