



In your box

- 3 oz. Peas
- 2 Garlic Cloves
- 3 oz. Prosciutto
- 1 oz. Butter
- 2 oz. Sour Cream
- ½ oz. Flour
- 1 oz. Grated Parmesan
- 2 Green Onions
- 2 tsp. Chicken Broth Concentrate
- 12 oz. Yukon Potatoes

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot

Minimum Internal Protein Temperature

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

Classic Meal Kit



Crispy Prosciutto Carbonara Chowder

with potatoes and peas

NUTRITION per serving—Calories: 522, Carbohydrates: 45g, Sugar: 5g, Fiber: 5g, Protein: 26g, Sodium: 1877mg, Fat: 27g, Saturated Fat: 15g
 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
40-50 min.

Cook Within
6 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
- Refrigerate **prosciutto** until ready to use
- Ingredient(s) used more than once: **green onions**, **Parmesan**, **sour cream**



1. Prepare the Ingredients

- Cut **potatoes** into ½" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Mince **garlic**.
- Remove **prosciutto** from refrigerator and coarsely chop into ½" pieces.



2. Crisp the Prosciutto

- Line a plate with a paper towel.
- Place a medium pot over medium heat and add ½ tsp. **olive oil**.
- Add **prosciutto** to hot pot and stir often until crispy and fat has cooked off, 5-7 minutes.
- Transfer prosciutto to towel-lined plate. Reserve pot; no need to wipe clean.



3. Start the Chowder

- Return pot used to cook prosciutto to medium heat. Add **butter** to hot pot and let melt, 30-60 seconds.
- Add **white portions of green onions** and **garlic**. Stir constantly until aromatic, 30-60 seconds.
- Add **potatoes**. Stir occasionally until lightly browned, 2-3 minutes.
- Stir in **flour** until potatoes are completely coated, 30-60 seconds.



4. Finish the Chowder

- Add 1½ cups **water**, **chicken base**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Bring to a simmer.
- Once simmering, cook until thickened and **potatoes** are fork-tender, 12-14 minutes.
- Stir in **peas** until warmed through, 1-2 minutes.
- Remove from burner. Stir in half the **Parmesan** and half the **sour cream** (reserve remaining of each for garnish) until combined.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chowder** with **prosciutto**, remaining **Parmesan**, **green portions of green onions**, and remaining **sour cream**. Bon appétit!