



15 Minute Meal Kit

In your box

- 6 oz. Mixed Diced Peppers
- ½ oz. Flour
- 2 oz. Light Cream Cheese
- 4 tsp. Chicken Broth Concentrate
- 2 tsp. Garlic Pepper
- 2 Green Onions
- 1 oz. Shredded Cheddar Cheese
- ½ oz. Crispy Fried Onions

Customize It Options

- 10 oz. Ground Beef
- 10 oz. Steak Strips
- 12 oz. Impossible Burger
- 10 oz. Ground Turkey
- 20 oz. Double Protein Ground Beef

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Salt
- 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.



Philly-Style Beef Chowder

with cheddar and crispy onions

NUTRITION per serving—Calories: 560, Carbohydrates: 20g, Sugar: 5g, Fiber: 2g, Protein: 35g, Sodium: 1630mg, Fat: 37g, Saturated Fat: 16g
 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

15 min.

Cook Within

4 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: **green onions**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches if necessary.
- If using **ground turkey**, follow same instructions as ground beef in Step 2, breaking up turkey until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and coarsely chop. Follow same instructions as ground beef in Step 2, stirring occasionally until no pink remains and steak reaches minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **Impossible burger**, follow same instructions as ground beef in Step 2, breaking up burger until heated through, 4-6 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.



2. Start the Chowder

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**.
- Add **ground beef, white portions of green onions, and diced peppers** to hot pan. Break up meat until no pink remains and beef reaches a minimum internal temperature of 160 degrees, 4-6 minutes.



3. Finish the Chowder

- Add **flour** to hot pot and stir until no dry flour remains.
- Stir in 1¼ cups **water, chicken base, garlic pepper, softened cream cheese,** and ¼ tsp. **salt**. Bring to a boil.
- Once boiling, let simmer and stir often until creamy and slightly thickened, 3-4 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, garnishing **chowder** with **shredded cheese, green portions of green onions, and crispy onions**. Bon appétit!