



Creamy Italian Sausage Chowder

WITH ROASTED RED PEPPER CREMA

Meal Kit



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Pot, Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 2 Garlic Cloves
- 2 tsp. Roasted Red Pepper Pesto
- 4 fl. oz. Cream Sauce Base
- ½ oz. Flour
- 2 oz. Sour Cream
- 2 tsp. Mirepoix Broth Concentrate
- 1 Red Bell Pepper
- 2 Green Onions
- 3 oz. Corn Kernels

Customize It Options

- 8 oz. Italian Pork Sausage
- 10 oz. Ground Turkey
- 10 oz. Ground Beef
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Double Protein Italian Pork Sausage

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.

View nutritional information at www.homechef.com/22371

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **16 oz. Italian sausage**, follow same instructions as 8 oz. Italian sausage, working in batches, if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as Italian sausage in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **ground beef**, follow same instructions as Italian sausage in Step 2, breaking up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, follow same instructions as Italian sausage in Step 2, breaking up until no pink remains and turkey reaches minimum internal temperature, 7-9 minutes.



1. Prepare the Ingredients

- Remove stem, seeds, ribs, and cut **bell pepper** into ½" dice.
- Mince **garlic**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Remove **Italian sausage** from casing, if necessary.



2. Start the Chowder

- Place a medium pot over medium-high heat. Add 1 tsp. **olive oil** and **Italian sausage** to hot pot. Break into smaller pieces until no pink remains and sausage reaches a minimum internal temperature of 160 degrees, 4-6 minutes.
- Add **garlic, bell peppers, white portions of green onions**, and a pinch of **salt**. Stir occasionally until beginning to soften, 2-3 minutes.



3. Finish the Chowder

- Add **flour** to hot pot and stir until no dry flour remains.
- Stir in 1¾ cups **water, mirepoix base**, ¼ tsp. **salt**, and a pinch of **pepper**. Bring to a simmer, stirring often.
- Once simmering, stir occasionally until chowder is smooth and vegetables are tender, 3-5 minutes.
- Add **cream base** and **corn**. Stir occasionally until heated through, 1-2 minutes.
- Remove from burner.



4. Make the Crema

- In a mixing bowl, thoroughly combine **sour cream** and **pesto**. Set aside.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chowder** with **green portions of green onions** and **crema**. Bon appétit!