



One-Pot Creamy Sausage and Corn Chowder

WITH CHIPOTLE CREMA AND GREEN ONIONS

4-Serving
Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Pot

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Ingredients

16 oz. Italian Pork Sausage Links
3 oz. Chipotle Crema
4 Green Onions
2 Poblano Peppers
5 oz. Corn Kernels
12 oz. Yukon Potatoes
2 oz. Crispy Fried Onions
3 oz. Light Cream Cheese
6 tsp. Chicken Broth Concentrate
½ oz. Flour

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/22379

*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
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **green onions**



1. Prepare the Ingredients

- Cut **potatoes** into 1/2" dice.
- Trim **green onions** and slice white portions into 1/2" pieces and thinly slice green portions on an angle. Keep white and green portions separate.
- Stem **poblanos**, seed, and cut into 1/4" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Remove **Italian sausage** from casing, if necessary.



2. Cook the Sausage

- Place a large pot over medium-high heat. Add 2 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.
- Transfer Italian sausage to a plate. Keep pot over medium-high heat.



3. Start the Chowder

- Add 2 tsp. **olive oil**, **white portions of green onions**, **poblanos** (to taste), and **potatoes** to hot pot. Stir often until potatoes begin to soften, 6-8 minutes.
- Add **flour** and stir until no dry flour remains.
- Stir in 2 1/4 cups **water**, **chicken base**, softened **cream cheese**, 1/4 tsp. **salt**, and a pinch of **pepper** until combined. Bring to a simmer.
- Once simmering, stir often until smooth and slightly thickened, 3-5 minutes.



4. Finish the Chowder

- Add **corn**, **Italian sausage**, and a pinch of **salt** and **pepper** to hot pot.
- Stir often until corn and sausage are warmed through, 1-2 minutes.
- Remove from burner.



5. Finish the Dish

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