



Chesapeake-Style Chicken Chowder

WITH POTATOES AND CORN

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

½ oz. Flour
1 oz. Crumbled Bacon
2 tsp. Minced Garlic and Parsley
1 oz. Seasoned Croutons
5 oz. Corn Kernels
8 fl. oz. Cream Sauce Base
2 tsp. Chicken Broth Concentrate
2 tsp. Chesapeake Seasoning
12 oz. Cooked Diced Red Potatoes
20 oz. Diced Boneless Skinless Chicken Breasts

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/26036

*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, 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.



1. Start the Chicken

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Pat **chicken** dry.
- Evenly divide chicken between both provided trays and add 1 tsp. **olive oil** to each tray. Spread chicken into an even layer.
- Bake both trays uncovered in hot oven, 15 minutes.
- *Chicken will finish cooking in a later step.*



2. Prepare the Ingredients

- Carefully remove trays from oven. Drain any excess liquid from trays. *Trays will be hot! Use an oven mitt.* Separate **chicken** pieces from one another if needed.
- Drain **potatoes**.
- Evenly divide potatoes, **corn, minced garlic and parsley, cream base, chicken base, flour, Chesapeake seasoning**, a pinch of **pepper**, and ½ cup **water** between both trays. Stir to combine.



3. Bake Meal and Crisp Bacon

- Bake both trays uncovered in hot oven until **broth** has slightly thickened and **chicken** reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- While meal bakes, line a plate with a paper towel. Place **bacon** on towel-lined plate and microwave until crispy, 30-60 seconds.
- Crush **croutons** in shipping bag.
- Carefully remove plate from microwave and trays from oven.
- To serve, garnish **chowder** with crushed croutons and crispy bacon. Bon appétit!

