Potato and Corn Chowder
with cheesy bread

NUTRITION per serving—Calories: 700, Carbohydrates: 111g, Fat: 19g, Protein: 25g, Sodium: 1716mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

25-35 min. Easy Not Spicy

Prep & Cook Time Cook Within Difficulty Level Spice Level

In your box
8 oz. Carrot
2 Celery Stalks
1 Red Onion
1 Russet Potato
2 Tbsp. Cornstarch
8 fl. oz. Whole Milk
4 tsp. Vegetable Base
5 oz. Corn Kernels
1 Mini Baguette
2 oz. Shredded Cheddar Cheese

CONTAINS milk, wheat
Prepare the Ingredients
• Peel, trim, and halve carrot lengthwise. Cut into ¾” slices.
• Trim ends off celery, halve lengthwise, and cut into ¾” slices.
• Halve and peel onion. Cut halves into ¼” dice.
• Peel and cut potato into ¾” dice.
• Make slurry by combining cornstarch and 2 Tbsp. water.

Start the Chowder
• Place a medium pot over medium heat and add 2 tsp. olive oil. Add carrot, celery, onion, and potato to hot pot and stir occasionally until fragrant, 1-2 minutes.
• Add milk, vegetable base, and 1 cup water.

Finish the Chowder
• Bring chowder to a low boil, cover, and cook 5 minutes.
• Stir cornstarch slurry to recombine. Uncover, and add cornstarch slurry. Stir occasionally until potatoes are tender, 5-7 minutes.
• Stir in corn and remove from burner. Season with ½ tsp. salt and ¼ tsp. pepper.
• While chowder cooks, make cheesy bread.

Make the Cheesy Bread
• Halve baguette lengthwise. Place baguette halves on prepared baking sheet, cut side up. Divide cheese between baguette halves.
• Bake until cheese is melty and bubbly, 5-7 minutes.

Finish the Dish
• Plate dish as pictured on front of card. Bon appétit!