



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



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

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ○ ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium Pot

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Peel, trim, and halve **carrot** lengthwise. Cut into $\frac{3}{4}$ " slices.
- Trim ends off **celery**, halve lengthwise, and cut into $\frac{3}{4}$ " slices.
- Halve and peel **onion**. Cut halves into $\frac{3}{4}$ " dice.
- Peel and cut **potato** into $\frac{3}{4}$ " dice.
- Make slurry by combining **cornstarch** and 2 Tbsp. **water**.



2

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**.



3

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 $\frac{1}{2}$ tsp. **salt** and $\frac{1}{4}$ tsp. **pepper**.
- While chowder cooks, make cheesy bread.



4

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.



5

Finish the Dish

- Plate dish as pictured on front of card. Bon appétit!