



In your box

- 2 tsp. Powdered Ranch Seasoning
- 8 oz. Broccoli Florets
- ½ oz. Seasoned Croutons
- 1 Yellow Onion
- 2 oz. Shredded Cheddar-Jack Cheese
- 4 fl. oz. Light Cream
- 13 oz. Boneless Skinless Chicken Breasts



Chicken Broccoli Cheddar Chowder

with seasoned croutons

NUTRITION per serving—Calories: 589, Carbohydrates: 24g, Fat: 33g, Protein: 51g, Sodium: 1666mg.
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
5 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper
Medium Pot

👑 Before you cook

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

- ☐ Thoroughly rinse produce and pat dry



1

Prepare the Ingredients

- Chop **broccoli** into small bite-sized pieces.
- Halve and peel **onion**. Cut halves into ¼” dice.
- Lightly crush **croutons**.
- Pat **chicken breasts** dry and, on a separate cutting board, cut into ¾” dice. Season with a pinch of **pepper**.



2

Sear the Chicken

- Place a medium pot over medium-high heat and add 1 tsp. **olive oil**. Add diced **chicken** to hot pot and stir occasionally until browned on two sides, 4-6 minutes.
- Transfer chicken to a plate. *Chicken will finish cooking in a later step.*
- Reserve pot; no need to wipe clean.



3

Cook the Broccoli

- Return pot used to sear chicken to medium-high heat and add 1 tsp. **olive oil**.
- Add **onion** to hot pot and stir occasionally until softened, 3-5 minutes.
- Add **broccoli** and ¼ cup **water** and cover. Cook until broccoli is bright green, 3-5 minutes.



4

Finish the Chowder

- Add **cream, chicken and any accumulated juices, ranch seasoning**, ½ cup **water**, and a pinch of **pepper** to pot.
- Stir occasionally until slightly thickened and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. *For a thinner texture, stir in additional water 1 Tbsp. at a time.*
- Stir in **cheese** and a pinch of **salt** and **pepper**.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, garnishing with **crushed croutons**. Bon appétit!