



In your box

- 1 Ciabatta
- 3 oz. Prosciutto
- 4 fl. oz. Light Cream
- 2 Garlic Cloves
- 8 oz. Cubed Butternut Squash
- 1 Russet Potato
- .3 oz. Butter
- 4 tsp. Mirepoix Base
- ¼ tsp. Red Pepper Flakes
- 1 Shallot



Prosciutto and Butternut Chowder

with potatoes and toasted ciabatta

NUTRITION per serving—Calories: 595, Carbohydrates: 62g, Fat: 33g, Protein: 8g, Sodium: 1650mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

① You will need

Olive Oil, Salt

Medium Pot, Large Non-Stick Pan

👑 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
- Refrigerate **prosciutto** until ready to use



1

Prepare the Ingredients

- Peel and cut **potato** into ½" dice.
- Mince **garlic**.
- Peel and cut **shallot** into ¼" dice.
- Cut **ciabatta** into ½" slices.



2

Start the Chowder

- Place a medium pot over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **potato**, **butternut squash**, and **shallot** to hot pot and stir constantly until slightly browned, 2-3 minutes.
- Add **garlic**, 1 cup **water**, and **mirepoix base** and stir to combine. Bring to a boil.
- Once boiling, cover and reduce heat to medium. Simmer until potato and butternut squash are fork-tender, 6-9 minutes.
- While chowder simmers, crisp prosciutto.



3

Crisp the Prosciutto

- Remove **prosciutto** from refrigerator. Line a plate with a paper towel. Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Working in batches if necessary, add prosciutto to hot pan in a single layer. Cook until crispy, 1-2 minutes per side.
- Repeat with remaining prosciutto. Transfer crisped prosciutto to towel-lined plate. When cool enough to handle, break into bite-sized pieces.
- Reserve pan; no need to wipe clean.



4

Finish the Chowder

- Stir **cream** and ½ tsp. **salt** into pot.
- Bring to a boil and cook until slightly thickened, 3-5 minutes.
- *If too thick, add water 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner, cover, and set aside.



5

Toast Bread and Finish Dish

- Return pan used to crisp prosciutto to medium-high heat and add 1 tsp. **olive oil** and **butter**.
- Add **ciabatta slices** to hot pan and toast until browned, 1-2 minutes per side.
- Plate dish as pictured on front of card, topping **chowder** with **crispy prosciutto** and garnishing with **red pepper flakes** (to taste). Serve toasted ciabatta on the side. Bon appétit!