



In your box

- 1 French Roll
- ½ oz. Flour
- 1 oz. Shredded Asiago Cheese
- 3 oz. Light Cream Cheese
- ½ tsp. Garlic Salt
- 6 oz. Cremini Mushrooms
- 6 oz. Yukon Potatoes
- 1 Shallot
- 2 tsp. Mirepoix Base
- 5 oz. Asparagus

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Baking Sheet



Mushroom and Asparagus Chowder

with toasted Asiago french roll

NUTRITION per serving—Calories: 464, Carbohydrates: 61g, Fat: 19g, Protein: 18g, Sodium: 1629mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

35-45 min.

Cook Within

7 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese**

Customize It Instructions

- Meatlovers! If using **chicken breasts**, pat dry and cut into 1" dice. Season all over with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan and stir occasionally over medium heat until chicken reaches minimum internal temperature, 5-7 minutes. Add to chowder as desired.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Peel and halve **shallot**. Slice thinly.
- Trim woody ends off **asparagus** and cut into 1" lengths.
- Cut **potato** into ½" dice.
- Halve **roll**.



2

Start the Chowder

- Place a medium pot over medium heat and add 2 tsp. **olive oil**. Add **shallot, potato, and mushrooms** to hot pot. Stir often until vegetables soften, 5-7 minutes.
- Stir in **flour** until vegetables are completely coated.



3

Finish the Chowder

- Add 1 cup **water, mirepoix base, cream cheese, garlic salt**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pot. Bring to a simmer, stirring occasionally.
- Once simmering, cover and cook until potatoes have softened, 10-14 minutes.
- While chowder cooks, toast roll.



4

Toast the Roll

- Place **roll** on prepared baking sheet, cut side up. Drizzle each half with 1 tsp. **olive oil** and top with half the **cheese** (reserve remaining for garnish).
- Bake in hot oven until toasted and cheese is melted, 5-7 minutes.



5

Finish the Dish

- After potato has softened, stir **asparagus** and a pinch of **salt** into pot. Return to a simmer.
- Once simmering, cook undisturbed, 5 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping chowder with remaining **cheese**. Bon appétit!