



In your box

- 2 Green Onions
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 8 tsp. Chicken Base
- 8 oz. Mirepoix Blend
- 3 oz. Sour Cream
- 2 oz. Crumbled Bacon
- 3 oz. Flour
- 2 tsp. Garlic Salt
- 2 oz. Shredded Cheddar-Jack Cheese
- 18 oz. Yukon Potatoes

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Slow Cooker



Slow-Cooker

Loaded Chicken and Potato Chowder

with bacon and sour cream

NUTRITION per serving—Calories: 338, Carbohydrates: 31g, Fat: 14g, Protein: 23g, Sodium: 1704mg.

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.

Cook Time
HIGH HEAT
4 Hrs

Cook Within
5 days

Difficulty Level
Easy

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
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- These recipes were developed with a 6-quart slow cooker. If you are using a larger slow cooker, add water as needed.
- Ingredient(s) used more than once: **green onions, sour cream, cheese**



1

Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping green and white portions separate.
- Cut **potatoes** into 1" chunks.
- Pat **diced chicken** dry.



2

Start the Chowder

- Place **slow cooker liner** in slow cooker, if desired. Fold top edges in before putting on lid.
- Combine **potatoes, mirepoix blend, white portions of green onions, garlic salt, chicken base, diced chicken, bacon, flour, 1 Tbsp. olive oil, ¼ tsp. salt, and a pinch of pepper** in slow cooker.
- Add 4 cups **water** and stir to combine.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3

Finish the Chowder

- After 4 hours, stir in half the **sour cream** and half the **cheese** (reserve remaining of both for garnish) until smooth.



4

Finish the Dish

- Plate dish as pictured on front of card, topping **chowder** with remaining **sour cream**, remaining **cheese**, and **green portions of green onions**. Bon appétit!