



# ROASTED BROCCOLI AND POTATO CHOWDER

with Pepper Jack Cheese and Garlic Toast



**HELLO**  
**ROASTED BROCCOLI**  
 Roasted broccoli gives this hearty chowder a toasty, caramelized flavor.

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 690**



Broccoli Florets



Yukon Gold Potatoes



Garlic Powder



Veggie Stock Concentrates



Pepper Jack Cheese  
(Contains: Milk)



Yellow Onion



Flour  
(Contains: Wheat)



Milk  
(Contains: Milk)



Demi-Baguette  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)

## START STRONG

Don't have a potato masher? Don't sweat it! Break out your trusty whisk and carefully mash potatoes to desired consistency in step 6.

## BUST OUT

- Baking sheet
- Medium pot
- Small bowl
- Potato masher
- Olive oil (4 tsp | 8 tsp)
- Butter (2½ TBSP | 5 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Broccoli Florets 8 oz | 16 oz
- Yellow Onion ½ | 1
- Yukon Gold Potatoes 12 oz | 24 oz
- Flour 1 TBSP | 2 TBSP
- Garlic Powder 1 tsp | 2 tsp
- Milk 6.75 oz | 13.5 oz
- Veggie Stock Concentrates 2 | 4
- Demi-Baguette 1 | 2
- Pepper Jack Cheese ½ Cup | 1 Cup
- Sour Cream 2 TBSP | 4 TBSP

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **broccoli** into equal-sized pieces. Halve and peel **onion**; finely dice one half (save other half for another use). Dice **potatoes** into ½-inch pieces (no need to peel).



## 4 START CHOWDER

Stir **potatoes, milk, stock concentrates, and 2 cups water** into pot. Season generously with **salt**. Bring to a boil, then reduce heat to medium and simmer, uncovered, until potatoes are tender, 15-20 minutes. Turn off heat.



## 2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a large drizzle of **olive oil, salt, and pepper**. Roast on top rack until tender and beginning to char, about 15 minutes. Remove from oven; transfer to a cutting board. Once cool enough to handle, roughly chop into smaller pieces.



## 5 MAKE GARLIC TOAST

Meanwhile, halve **demi-baguette** lengthwise. Toast in toaster or toaster oven until golden. In a small microwave-safe bowl, microwave **1½ TBSP butter** until softened, about 10 seconds. Stir in remaining **garlic powder** and a pinch of **salt**. Evenly spread onto toasted baguette, then halve each piece on a diagonal.



## 3 COOK ONION

Meanwhile, heat a large drizzle of **olive oil** and **1 TBSP butter** in a medium pot over medium-high heat. Add **onion**; season with **salt and pepper**. Cook, stirring, until softened, 3-5 minutes. Stir in **flour** and **¾ tsp garlic powder**. Stir for 30 seconds.



## 6 FINISH AND SERVE

Using a potato masher, gently smash **potatoes** in pot (about 5 times) until slightly broken down (this will help thicken the chowder). Stir in **cheese** and **sour cream** until thoroughly combined and melted. Stir in most of the **broccoli** (save a handful for garnish). If chowder seems too thick, stir in up to **¼ cup water**. Season with **salt and pepper**. Divide chowder between bowls. Top with remaining broccoli. Serve with **garlic toast** on the side.

## SOUPER

Dunk those garlicky toasts into the chowder to soak up every last drop.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK 13 NJ-8