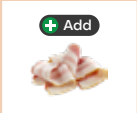




# Cal Smart Turkey Corn Stew

## with Garlic-Chive Ciabatta Points

Smart Meal 35 Minutes



Bacon Strips  
100 g | 200 g

Customized Protein **+ Add** **Swap** or **\*2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



- Ground Turkey  
250 g | 500 g
- Old Bay Seasoning  
1 tbsp | 2 tbsp
- Corn Kernels  
113 g | 227 g
- Russet Potato  
1 | 2
- Mirepoix  
113 g | 227 g
- Vegetable Stock Powder  
1 tbsp | 2 tbsp
- Cream Sauce Spice Blend  
1 tbsp | 2 tbsp
- Chives  
7 g | 14 g
- Ciabatta Roll  
1 | 2
- Cream Cheese  
1 | 2
- Garlic, cloves  
1 | 2

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities 56 g | 113 g  
2 person | 4 person

Pantry items | Pepper, salt, butter

Cooking utensils | Baking sheet, large pot, measuring cups, measuring spoons, medium bowl, small bowl, vegetable peeler, whisk

1



## Prep

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove ½ tbsp (1 tbsp) butter from the fridge and set aside to come up to room temperature.

+ Add | Bacon Strips

- Peel, then mince or grate **garlic**.
- Remove any brown spots, peel, then cut **potato** into ¼-inch pieces.
- Thinly slice **chives**.

2



## Sauté mirepoix and make garlic butter

- Heat a large pot over medium. When hot, add **1 tbsp** (2 tbsp) **butter**, then **mirepoix**. Cook for 2-3 min, stirring occasionally, until slightly softened.
- Meanwhile, to a small bowl, add **half the garlic**, ½ tbsp (1 tbsp) **chives** and ½ tbsp (1 tbsp) **softened butter**. Season with **salt** and **pepper**, to taste, then stir to combine.

3



## Start chowder

- Add **turkey** and **remaining garlic** to the pot. Cook for 4-5 min, breaking up **turkey** into smaller pieces, until no pink remains.\*\*
- Add **potatoes**, **Cream Sauce Spice Blend**, **stock powder** and **2 tsp** (4 tsp) **Old Bay Seasoning**. Cook for 1 min, stirring often, until **mixture** is coated.
- Add **3 cups** (5 ½ cups) **water**, then bring to a boil over high.

4



## Finish soup

- When boiling, add **corn**, then reduce heat to medium. Partially cover and cook for 10-12 min, stirring occasionally, until **veggies** are tender.
- Meanwhile, in a medium bowl, add **cream cheese** and ½ cup (1 cup) **liquid** from **chowder**. Whisk until smooth.
- When **chowder** is done, stir in **cream cheese mixture**. Season with **remaining Old Bay Seasoning**, to taste, or **salt** and **pepper**, if desired.

5



## Toast ciabatta

- While **chowder** cooks, halve **ciabatta**.
- Arrange on an unlined baking sheet, cut-side up.
- Spread **garlic-chive butter** on the cut sides.
- Broil in the **top** of the oven for 1-2 min, until golden. (**TIP:** Keep an eye on buns so they don't burn.)

6



## Finish and serve

- Halve **ciabatta** diagonally.
- Divide **turkey corn chowder** between bowls. Sprinkle **remaining chives** over top.
- Serve **ciabatta points** alongside for dipping.

+ Add | Bacon Strips

Measurements within steps **1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Prep

+ Add | Bacon Strips

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat a large non-stick pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside.

## 6 | Finish and serve

+ Add | Bacon Strips

Roughly chop **bacon**. Divide **turkey corn chowder** between bowls. Sprinkle **bacon** and **remaining chives** over top.

\*\* Cook turkey to a minimum internal temperature of 165°F, and cook bacon to a minimum internal temperature of 160°F.