



## Big Batch Corn & Bacon Chowder

with Cheddar-Chive Biscuits



1h



2 Servings

Have a lot of hungry mouths to feed? This classic chowder makes extra servings so everyone can enjoy its creamy, hearty goodness. Bacon, corn, and potatoes swim in a broth made thick and creamy by mascarpone. Then we quickly whip up fluffy cheddar-chive biscuits, perfect for dunking! This is the definition of a crowdpleasing meal. (2-p plan serves 4; 4-p plan serves 8)



## What we send

- 3 red potatoes
- 1 yellow onion
- garlic
- 2 oz celery
- 1 carrot
- ¼ oz fresh chives
- 2 (4 oz) pkgs thick-cut bacon
- 4 (2½ oz) biscuit mix <sup>1,3,6,7</sup>
- 2 pkts chicken broth concentrate
- 2 (¼ oz) cornstarch
- 2 (3 oz) mascarpone <sup>7</sup>
- 2 (5 oz) corn
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- ¼ oz smoked paprika

## What you need

- kosher salt & ground pepper
- 2 Tbsp butter, melted <sup>7</sup>

## Tools

- rimmed baking sheet
- parchment paper
- medium Dutch oven or pot

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7).  
May contain traces of other allergens.  
Packaged in a facility that packages  
gluten containing products.

## Nutrition per serving

Calories 1110kcal, Fat 69g, Carbs  
85g, Protein 38g



### 1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Line a rimmed baking sheet with parchment paper.

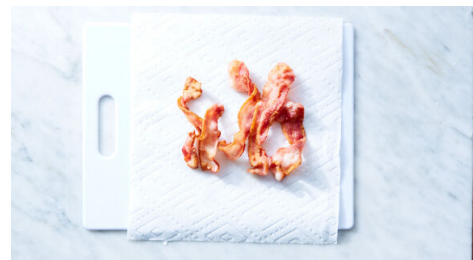
Scrub **potatoes**, then cut into ½-inch pieces. Coarsely chop **onion**. Finely chop **2 teaspoons garlic**. Thinly slice **celery** crosswise. Halve **carrot** lengthwise and thinly slice into half moons. Thinly slice **chives**.



### 4. Finish chowder

In a small bowl, whisk together **1 tablespoon cornstarch** and **2 tablespoons cold water**.

Add **potatoes** to pot with **veggies**; cover and bring to a boil. Reduce heat to medium; simmer, partially covered, until potatoes are easily pierced with a knife, 12-15 minutes. Stir in **all of the mascarpone, cornstarch mixture**, and **corn**. Cook until slightly thickened, 2-3 minutes.



### 2. Cook bacon

Add **bacon** to a medium Dutch oven or pot. Cook over medium heat, stirring often, until browned and crisp, 10-15 minutes. Use a slotted spoon to transfer to a paper towel-lined plate. Reserve pot with **2 tablespoons bacon fat**.



### 5. Prep biscuits

Meanwhile, in a medium bowl, stir together **cheese, remaining biscuit mix and chopped garlic, half of the chives, ¼ teaspoon smoked paprika**, and **½ cup water** until just combined.

Drop 12 scoops of **dough** (about 2 tablespoons each) on prepared baking sheet, evenly spaced apart. Lightly round the tops with your hands. Brush with **2 tablespoons melted butter**.



### 3. Start chowder

Add **onions, carrots, and celery** to pot with **bacon fat**. Cook over medium heat, scraping up any browned bits from the bottom, until veggies are softened but not browned, 3-5 minutes. Stir in **2 tablespoons biscuit mix** and cook, about 1 minute. Stir in **all of the broth concentrate, half of the chopped garlic, 5½ cups water**, and **1 teaspoon salt**. Cover and bring to a boil.



### 6. Finish & serve

Bake **biscuits** on center oven rack until golden and cooked through, 8-12 minutes. Coarsely chop **bacon**. Season **chowder** to taste with **salt and pepper**.

Serve **chowder** topped with a **sprinkle of paprika, bacon, and remaining chives** with **biscuits** alongside. Enjoy!