

Potato Chowder

with Cheddar Cheese Toasts

To accompany tonight's pub-style chowder, we're making a spectacular side inspired by another British favorite: Welsh rarebit, or bread topped with a savory, spiced cheese sauce, then baked. We're also using some of our cheese sauce in the hearty chowder itself, which gets its comforting flavor from potatoes (some mashed right in the broth for extra thickness) and traditional aromatics like celery, carrot and onion.

Blue Apron Wine Pairings

Vigilance Syrah, 2015

Rancho Petaluma Zinfandel, 2014



Ingredients

- 1 Small Baguette
- $\frac{3}{4}$ Cup Milk
- 2 Stalks Celery
- 2 Russet Potatoes
- 1 Carrot
- 1 Yellow Onion
- 1 Bunch Chives

Knick Knacks

- 2 Ounces Cheddar Cheese
- 2 Tablespoons All-Purpose Flour
- 1 Tablespoon Chowder Spice Blend

(Mustard Powder, Onion Powder, Sweet Paprika, Garlic Powder, Cayenne Pepper, Smoked Paprika & Dried Parsley Flakes)

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/1043

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the baguette. Peel the carrot; cut in half lengthwise, then thinly slice crosswise. Small dice the celery. Peel and medium dice the potatoes. Peel and small dice the onion. Small dice the cheese. Thinly slice the chives.

2



Cook the vegetables:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrot, celery, potatoes and onion**; season with salt and pepper. Cook, stirring occasionally, 7 to 9 minutes, or until slightly softened.

3



Make the cheese sauce:

While the vegetables cook, in a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **flour** and **half the spice blend**. Cook, whisking frequently, 30 seconds to 1 minute, or until fragrant. Slowly whisk in the **milk**; cook, whisking frequently, 2 to 3 minutes, or until slightly thickened. Add the **cheese** and cook, whisking frequently, 1 to 3 minutes, or until thoroughly combined. Season with salt and pepper to taste. Turn off the heat.

4



Start the chowder:

To the pot of vegetables, add the **remaining spice blend**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add **3½ cups of water**; season with salt and pepper. Heat to boiling on high. Once boiling, reduce the heat to medium and cook, stirring occasionally, 15 to 17 minutes, or until the potatoes are tender when pierced with a fork. Turn off the heat. Using a spoon, carefully mash the potatoes against the side of the pot to achieve your desired consistency; stir to thoroughly combine.

5



Make the cheese toasts:

While the chowder cooks, place the **baguette** on a sheet pan, cut sides up. Spread **¾ of the cheese sauce** onto the cut sides of the baguette. Bake 8 to 10 minutes, or until the cheese and baguette are browned around the edges. Remove from the oven and set aside in a warm place.

6



Finish the chowder & plate your dish:

Add the **remaining cheese sauce** to the pot of **chowder**. Cook on medium-high, stirring occasionally, 3 to 5 minutes, or until thoroughly combined and heated through. Season with salt and pepper to taste. Divide the finished chowder between 2 bowls. Garnish with a drizzle of olive oil; season with pepper. Transfer the **cheese toasts** to a cutting board; cut in half on an angle. Garnish the chowder and cheese toasts with the **chives**. Enjoy!