



PRICE: \$11.50 CA | \$10.50 US (PACK OF 3)
 VOLUME: 63 g (2.2 oz)

FLAVOUR PROFILE

Smooth, cheesy sauce with bits of green onion.

FEATURES & BENEFITS

Rich, creamy base for chowder.

Perfect party recipe that's raw to ready in 20 min. Most homemade chowder recipes take almost 1 hr to cook.

Make it your way with regular milk or reduce the amount of dairy in the recipe by using coconut milk. (Note: seasoning blend contains dairy.)

Microwave cooking eliminates the potential for scorching.

No artificial colours or flavours.

LABEL DIRECTIONS

Makes 8 servings.

STOVETOP: In a large bowl, whisk seasoning with 2 cups milk. Set aside. In a large saucepan, combine 3 cups diced potatoes, ¾ cup each diced celery and carrots, and 2 cups water. Cover and cook 10 min or until tender. Stir in reserved seasoning mixture. Return to a boil, then remove from heat. Stir in 1 can (142 g) clams, including broth. Season to taste.

MICROWAVE: Follow steps for Stovetop. Replace saucepan with large, microwavable bowl. After adding reserved seasoning mixture, return to microwave. Cook uncovered for 15 min, stirring every 5 min until thickened. Finish as above.

INGREDIENTS LIST*

Cheddar cheese flavour (cheddar cheese [pasteurized milk, cheese culture, salt, enzymes], whey, buttermilk solids, salt, sodium phosphate, lactic acid), chives, corn starch, parsley, sea salt, white pepper.

ALLERGENS AND SENSITIVITIES

Corn, dairy.

90-DAY MONEY BACK GUARANTEE

If for any reason you are not completely satisfied with your Epicure products within 90 days of purchase, we will exchange or fully refund your purchase. Ask your Consultant about extended guarantees on cookware.

*Ingredients list is in alphabetical order for proprietary reasons.

RECIPE IDEAS

- Replace clams with 1 cup your choice fish or seafood, or corn, and ½ cup water
- Use as a delicious, creamy sauce for a big batch of pasta
- Top with veggie spirals using veggie twist and spiralizer
- Serve in a sourdough dinner roll: cut off the top, and hollow out the inside, of the roll to use it as a bowl

KITCHEN HACK

Replace clams with canned salmon or shrimp, or your favourite fish.

TASTING TIP

Make a batch of chowder in a Multipurpose Steamer for your demo.

COMPANION PRODUCTS

Check epicure.com for current availability.

FOOD & BEVERAGES:

- Home-Style Chicken Stew Seasoning
- Sea Salt (Grinder) & Black Pepper (Grinder)
- Wintry Mushroom Soup Seasoning

COOKWARE:

- Mini Whisk
- Multipurpose Steamer
- Multipurpose Pot
- Prep Pro Utensil Set

*US Nutritional Facts Table may vary due to FDA regulations. Find US Nutritional Facts Tables at epicure.com.

	Dry Mix* Mélange*	Prepared† Préparé†
Calories	30	160
% Daily Value* / % valeur quotidienne*		
Fat / Lipides 1 g¹	1 %	7 %
Saturated / saturés 0.5 g		
Trans / trans 0 g	3 %	10 %
Carbohydrate / Glucides 5 g		
Fibre / Fibres 0 g	0 %	7 %
Sugars / Sucres 1 g	1 %	2 %
Protein / Protéine 1 g		
Cholesterol / Cholestérol 5 mg		
Sodium 150 mg	7 %	10 %
Potassium 40 mg	1 %	12 %
Calcium 30 mg	2 %	13 %
Iron / Fer 0.1 mg	1 %	19 %

¹Amount in dry mix / Teneur dans le mélange.
[†]Prepared adds 130 Calories, 4 g Fat (1.5 g Saturated, 0.1 g Trans), 16 g Carbohydrate (2 g Fibre, 1 g Sugars), 7 g Protein, 10 mg Cholesterol, 80 mg Sodium. / La recette préparée ajoute 130 Calories, 4 g Lipides (1,5 g saturés, 0,1 g trans), 3 g Glucides (2 g fibres, 1 g sucres), 7 g Protéines, 10 mg Cholestérol, 80 mg Sodium.

*5 % or less is a little. 15 % or more is a lot
 *5 % ou moins, c'est peu. 15 % ou plus, c'est beaucoup

WE KEEP IT SIMPLE: CLEAN INGREDIENTS, ALWAYS.

- Free of preservatives and artificial colors.
- 100% gluten free and nut free.
- Sodium and sugar conscious.
- Made from ethically sourced ingredients.
- 85% Non-GMO Project Verified.