

CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes and Roasted Carrots



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor





Chicken Breasts



Chicken Stock Concentrates







Sour Cream



Monterey Jack Cheese

PREP: 10 MIN TOTAL: 45 MIN CALORIES: 670

START STRONG

To make sure that our mashed potatoes are served warm, we like to keep the pot on low heat until we're ready to serve. Just be sure to cover it first! This way, the potatoes stay nice and creamy.

BUST OUT

- Peeler
- Strainer
- Baking sheet
- Potato masher
- Large pot
- Paper towels
- Large pan
- Vegetable oil (1 TBSP)
- Butter (3 TBSP) (Contains: Milk)

INGREDIENTS

Ingredient 4-person

Carrots

• Button Mushrooms 8 oz

Scallions

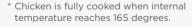
• Yukon Gold Potatoes 24 oz

Chicken Breasts*
 24 oz

• Sour Cream 8 TBSP

Chicken Stock Concentrates
 2

Monterey Jack Cheese
 ½ Cup



WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.





6

4





PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and peel **carrots**, then cut on an angle into 1-inch pieces. Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens.



2 COOK CARROTS AND POTATOES

Toss **carrots** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 25-30 minutes. Meanwhile, dice **potatoes** into ½-inch cubes (peeling first if you like a smoother texture). Place in a large pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, about 15 minutes.



Meanwhile, pat chicken dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-6 minutes per side. Turn off heat; transfer to a plate.



MASH POTATOES
Once potatoes are cooked, reserve
1/2 cup cooking water, then drain and
return potatoes to pot. Mash over low
heat with 2 TBSP butter, half the sour
cream, and half the reserved cooking
water. (If needed, add remaining cooking
water, a splash at a time, until smooth.)
Season with salt and pepper.



Heat a drizzle of oil in pan used to cook chicken over medium-high heat.

Add mushrooms and scallion whites; season with salt and pepper. Cook, stirring, until softened, 2-4 minutes. Stir in stock concentrates and ½ cup water. Bring to a boil, then lower to a simmer. Cook until slightly thickened, 1-2 minutes. Turn off heat. Stir in remaining sour cream and 1 TBSP butter. Season with salt and pepper.



FINISH AND SERVE
Add chicken to pan and spoon
some sauce on top. Evenly top chicken
with cheese. Cover pan until cheese has
melted, 1-2 minutes. Divide carrots,
mashed potatoes, and chicken between
plates. Spoon remaining sauce over
chicken and potatoes. Garnish with
scallion greens and serve.

FRESH TALK -

Hen of the woods, oyster, and cremini are all types of what?