



# CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes and Roasted Carrots



## HELLO

### BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 670



Carrots



Scallions



Chicken Breasts



Chicken Stock Concentrates



Button Mushrooms



Yukon Gold Potatoes



Sour Cream (Contains: Milk)



Monterey Jack Cheese (Contains: Milk)

## 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 6
- Button Mushrooms 8 oz
- Scallions 4
- Yukon Gold Potatoes 24 oz
- Chicken Breasts\* 24 oz
- Sour Cream 8 TBSP
- Chicken Stock Concentrates 2
- Monterey Jack Cheese ½ Cup

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

HelloFresh.com/Wine



# HelloFRESH



## 1 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.



## 4 MASH POTATOES

Once **potatoes** are cooked, reserve ½ 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**.



## 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.



## 5 MAKE SAUCE

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.



## 3 COOK CHICKEN

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.



## 6 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?

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com