



# CREAMY CHICKEN POT PIE STEW

with Jasmine Rice & Scallions

## INGREDIENTS

2 PERSON | 4 PERSON



2 Cloves | 4 Cloves  
Garlic



2 | 4  
Scallions\*



12 oz | 24 oz  
Potatoes\*



3/4 Cup | 1 1/2 Cups  
Jasmine Rice



10 oz | 20 oz  
Chopped Chicken  
Breast



1 tsp | 2 tsp  
Dried Oregano



1 | 2  
Mushroom Stock  
Concentrate



1 | 2  
Chicken Stock  
Concentrate



1 oz | 2 oz  
Mirepoix Paste



1 oz | 2 oz  
Cheese Roux  
Concentrate  
Contains: Milk



2 TBSP | 4 TBSP  
Cream Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

### MIREPOIX PASTE

All of the complex, savory-sweet flavor boost of a *mirepoix* (sautéed onion, carrot, celery) without any of the chopping!



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 740



## DIVIDE & CONQUER

Why separate scallion whites from greens? The whites are firmer and more oniony—better for cooking; the greens are mild and tender, perfect for a garnish.

## BUST OUT

- Small pot
- Whisk
- Large pot
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

- Wash and dry produce.
- Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Dice **potatoes** into ½-inch pieces.



### 3 START STEW

- Open package of **chicken\*** and drain off any excess liquid. Heat a **drizzle of oil** in a large pot over medium-high heat. Add chicken in a single layer. Season with **oregano**, **salt**, and **pepper**. Cook, stirring occasionally, until browned, 3-5 minutes.
- Add **garlic** and **scallion whites**; cook, stirring constantly, until chicken is cooked through and aromatics are fragrant, 1-2 minutes more.
- Increase heat to high. Stir in **potatoes**, **mushroom stock concentrate**, **chicken stock concentrate**, and **2½ cups water (4½ cups for 4 servings)**; cover and bring to a boil. Uncover, reduce heat to medium, and simmer, stirring occasionally, until potatoes are tender, 10-12 minutes.



### 2 MAKE RICE

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



### 4 FINISH STEW & SERVE

- Whisk **mirepoix paste**, **cheese roux concentrate**, and **cream cheese** into pot with **stew** until combined and slightly thickened, 1-2 minutes. Taste and season with **salt** and **pepper** if desired.
- Fluff **rice** with a fork.
- Divide stew and rice between shallow bowls in separate sections. Garnish with **scallion greens** and serve.

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