

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



Button Mushrooms



Scallions



12 oz | 24 oz Potatoes*



10 oz | 20 oz Chicken Cutlets



3 TBSP | 6 TBSP Sour Cream Contains: Milk



Chicken Stock Concentrate



¼ Cup | ½ Cup Monterey Jack 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.



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.







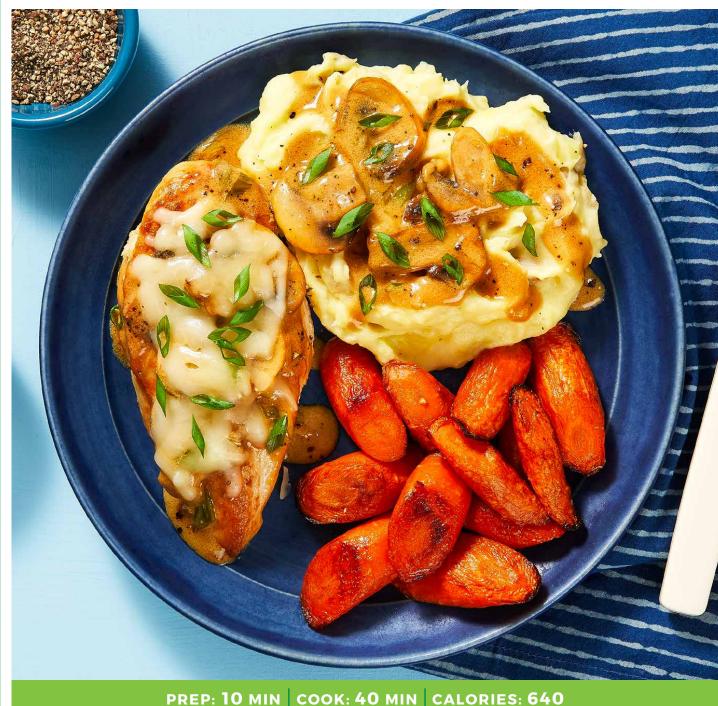


6 oz | 12 oz Asparagus

G Calories: 610

CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes & Roasted Carrots





HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

BEST SPUDS

To make sure your mashed potatoes are served warm, cover the pot and keep over low heat until you're ready to serve.

BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Large pot
- · Potato masher
- Strainer
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
 Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Trim, peel, and cut carrots on a diagonal into 1-inch-thick pieces. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Trim and thinly slice scallions, separating whites from greens.
- Adjust rack to middle position. Cut
 broccoli into bite-size pieces if necessary.
 Trim and discard woody bottom ends
 from asparagus. (Save carrots for



- Toss carrots on a baking sheet with a drizzle of oil, salt, and pepper. Roast on top rack until tender. 25-30 minutes.
- Meanwhile, dice potatoes into ½-inch pieces (peel first for a smoother texture).
 Place in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- Swap in broccoli or asparagus for carrots;
 roast on middle rack, 18-20 minutes for broccoli or 10-12 minutes for asparagus.



- While potatoes cook, pat chicken* dry with paper towels and 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, 3-5 minutes per side.
- Transfer to a plate.



4 MASH POTATOES

 Heat pot with drained potatoes over low heat; add half the sour cream (you'll use the rest later) and 1 TBSP butter (2 TBSP for 4 servings). Mash potatoes until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.



5 MAKE SAUCE

- Heat a drizzle of oil in pan used for 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 concentrate and ¼ cup water (½ cup for 4 servings). Bring to a boil, then reduce to a low 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.



6 FINISH & SERVE

- Heat pan with sauce over medium low; add chicken and spoon sauce over top. Evenly top chicken with Monterey Jack. Cover pan until cheese melts. 1-2 minutes.
- Divide chicken, carrots, and mashed potatoes between plates. Spoon remaining sauce over chicken and potatoes. Garnish with scallion greens and serve.