



CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes & Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



4 oz | 8 oz
Button Mushrooms



2 | 4
Scallions



12 oz | 24 oz
Potatoes*



10 oz | 20 oz
Chicken Cutlets



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 | 2
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.



8 oz | 16 oz
\$ Broccoli
\$ Calories: 640



6 oz | 12 oz
\$ Asparagus
\$ Calories: 610



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640



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 another use.)



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**.



2 COOK CARROTS & POTATOES

- 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.



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**.



3 COOK CHICKEN

- 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.



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.

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