



FAMILY-STYLE 'SHROOM & CHICKEN BAKE

with Chicken Thighs, Asparagus & Mashed Potatoes

INGREDIENTS

4 PERSON | 8 PERSON



16 oz | 32 oz
Potatoes*



8 oz | 16 oz
Button Mushrooms



12 oz | 24 oz
Asparagus



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 tsp | 2 tsp
Garlic Powder



4 TBSP | 8 TBSP
Crème Fraiche
Contains: Milk



20 oz | 40 oz
Whole Chicken
Thighs



5 tsp | 10 tsp
Balsamic Vinegar



½ Cup | 1 Cup
Mozzarella 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

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 520



FLAVOR SAVOR

Refrigerate any leftover chicken bake in an airtight container; reheat in the microwave until warmed through, 2-3 minutes.

BUST OUT

- Medium bowl
- Whisk
- Medium pot
- Strainer
- Potato masher
- Paper towels
- Large pan
- Baking dish

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

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1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim and quarter **mushrooms** (**skip if your mushrooms are pre-sliced!**). Trim and discard woody bottom ends from **asparagus**.
- In a medium bowl, whisk together **cream sauce base, stock concentrate, garlic powder,** and **3 TBSP water** (6 TBSP for 8).



4 COOK MUSHROOMS

- Melt **2 TBSP butter** (4 TBSP for 8 servings) in pan used for chicken over medium-high heat. Add **mushrooms** and season with **salt** and **pepper**. Cook, stirring occasionally, until browned and tender, 3-4 minutes.
- Add **vinegar** and **1 tsp sugar** (2 tsp for 8); cook, stirring, until vinegar is mostly reduced, 30-60 seconds.



2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot; mash with **crème fraîche** until smooth. Taste and season with **salt** and **pepper**. Keep covered off heat until ready to serve.



5 ASSEMBLE & BAKE

- Transfer **mushrooms** to an 8-by-8-inch baking dish; top with **chicken** (for 8 servings, **divide mushrooms and chicken between two baking dishes**). Pour **cream sauce mixture** over top to thoroughly coat.
- Arrange **asparagus** in bundles around chicken; sprinkle everything with **mozzarella**. Season with **salt** and **pepper**.
- Bake on top rack until asparagus is tender and cheese is melted and lightly browned, 10-12 minutes. (**Bake on top and middle racks for 8.**)



3 COOK CHICKEN

- While potatoes cook, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side. (**For 8 servings, you may need to work in batches.**) Remove from heat; transfer to a plate. Wipe out pan.



6 SERVE

- Serve **mashed potatoes** and **chicken and mushroom bake** family style or divide between plates.
- **Plate it up:** Divide mashed potatoes between plates and top with chicken and mushrooms. Top chicken with any **remaining sauce** from baking dish. Serve with **asparagus** on the side.

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