



# HOMESTYLE CRUSTLESS CHICKEN POT PIE

with Sour Cream Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



2 | 4  
Scallions



1 tsp | 2 tsp  
Garlic Powder



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



4 oz | 8 oz  
Peas



1 tsp | 1 tsp  
Dried Thyme



2 | 4  
Chicken Stock  
Concentrates



10 oz | 20 oz  
Chopped Chicken  
Breast



6 oz | 12 oz  
Carrots



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

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

\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

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



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 790



10 oz | 20 oz  
Ground Turkey  
Calories: 680



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 610





HELLO

## CRUSTLESS CHICKEN POT PIE

The homey flavor and texture of chicken pot pie filling, minus the crust

### STARCH OF THE SHOW

For the creamiest-ever mashed potatoes, save some of the starchy potato cooking liquid. Adding a few splashes while mashing helps your potatoes reach a dreamy consistency.

### BUST OUT

- Medium pot
- Potato masher
- Large pan
- Whisk
- Strainer
- Peeler
- Kosher Salt
- Black Pepper
- Cooking Oil
- Butter  
*Contains: Milk*

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**

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

🍳 \*Ground Poultry is fully cooked when internal temperature reaches 165°.

🍳 \*Ground Meat is fully cooked when internal temperature reaches 160°.



### 1 PREP & MASH POTATOES

- Wash and dry produce.
- Dice **potatoes** into ½-inch pieces and place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes. Reserve **½ cup potato cooking liquid (¾ cup for 4 servings)**, then drain. Return potatoes to pot and mash with **half the sour cream** and **1 TBSP butter (2 TBSP for 4)** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Taste and season with **salt** and **pepper**. Keep covered off heat until ready to serve.
- While potatoes cook, trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and quarter **carrots** lengthwise; thinly slice crosswise into quarter-moons.



### 3 FINISH POT PIE

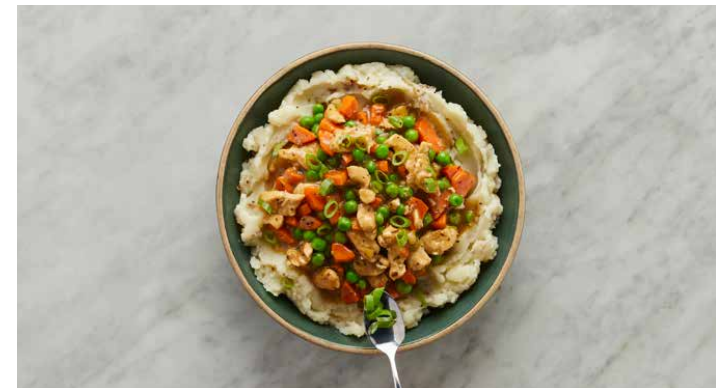
- Sprinkle **flour** evenly over **chicken mixture**; stir to combine.
- Add **1 cup water (2 cups for 4 servings)**, **peas**, **stock concentrates**, and **remaining sour cream**; cook, whisking constantly, until gravy has thickened and chicken is cooked through, 3-4 minutes (**if gravy seems too thick, add more water 1 TBSP at a time**). Taste and season with **salt** and **pepper** if desired.



### 2 START POT PIE

- Open package of **chicken\*** and drain off any excess liquid.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken, **scallion whites**, **carrots**, and **half the thyme (all for 4 servings)**; season with **salt** and **pepper**. Cook, stirring occasionally, until chicken is browned and nearly cooked through, 4-5 minutes (**chicken will finish cooking in the next step**).
- Stir in **garlic powder** and **1 TBSP butter (2 TBSP for 4)**. Cook, stirring constantly, until fragrant, 30 seconds.

- 🍳 Swap in **beef\*** or **turkey\*** for chicken. Cook as instructed, breaking up meat into pieces.



### 4 SERVE

- Divide **sour cream mashed potatoes** between shallow bowls. Top with **crustless chicken pot pie** and garnish with **scallion greens**. Serve.