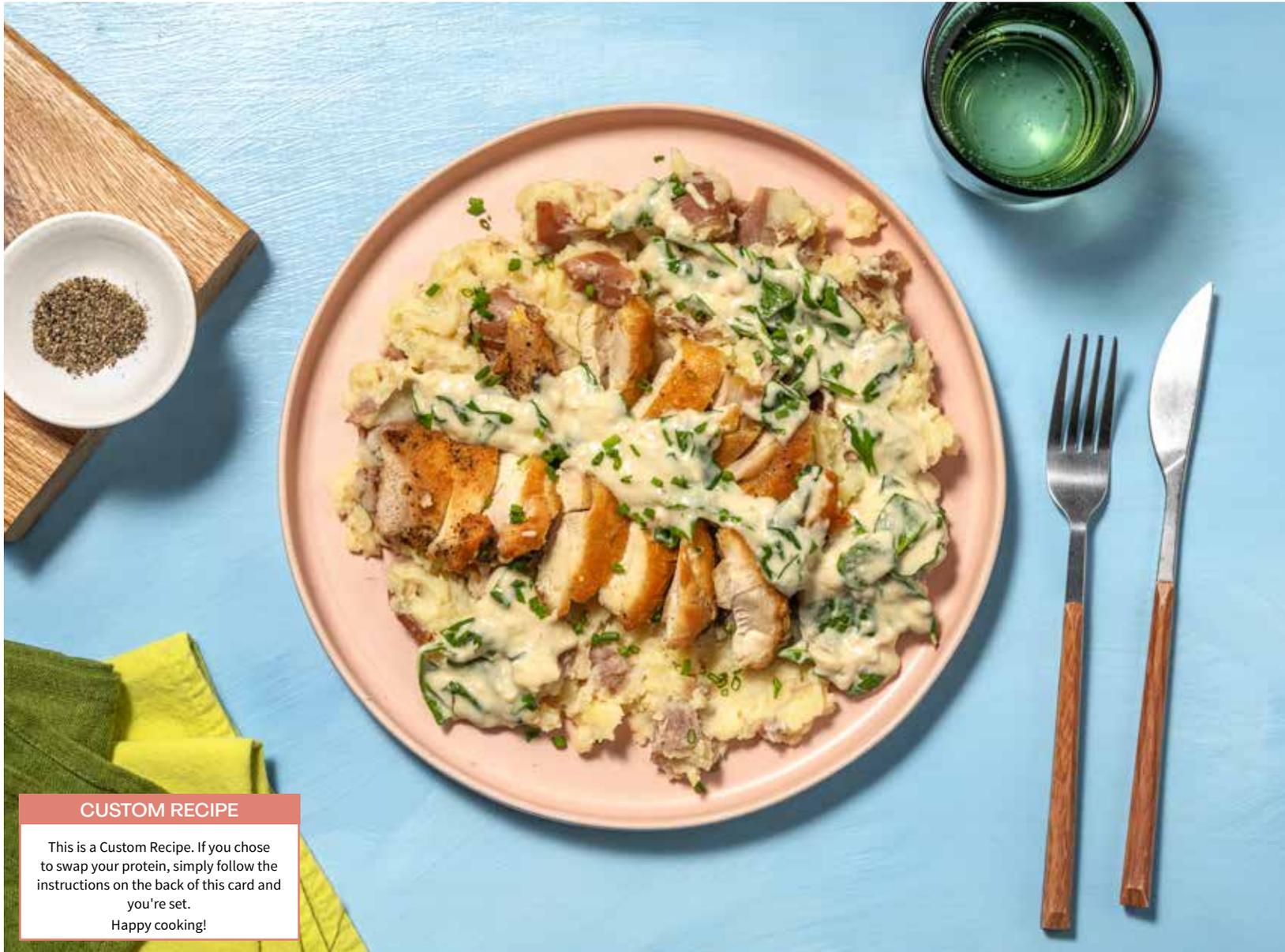




# Creamy Garlic Chicken and Spinach with Smashed Potatoes

Quick

25 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

-  Chicken Thighs
-  **Chicken Breasts**
-  Cream Cheese
-  Cream Sauce Spice Blend
-  Red Potato
-  Garlic, cloves
-  Baby Spinach
-  Chicken Broth Concentrate
-  Dijon Mustard
-  Chives

HELLO CREAM CHEESE

*This versatile soft cheese is great for both sweet and savoury applications!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, potato masher, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Cream Cheese	43 g	86 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	480 g	960 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Chicken Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Chives	7 g	7 g
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Cook and mash potatoes

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Reserve **¾ cup potato water** (dbl for 4 ppl), then drain and return **potatoes** to the same pot, off heat.
- Roughly mash **2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.



## Start sauce

- When **potatoes** are done, heat the same pan (from step 2) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **garlic** and **Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Gradually whisk in **reserved potato water**, **broth concentrate** and **cream cheese**. Bring to a simmer, whisking often, until **cream cheese** is mostly combined. (**TIP:** It's okay if there are bits of cream cheese. The sauce will smooth out in the next step.)



## Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **chicken** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 8-10 min.\*\*

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the **chicken thighs**, then increase the roast time to 10-12 min.\*\*



## Finish sauce

- Once simmering, add **spinach** to the pan with **sauce**. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Add **Dijon** and **any juices** from the baking sheet with **chicken**. Season with **salt** and **pepper**, to taste. Cook, whisking often, until **Dijon** is incorporated, 30 sec.
- Remove the pan from heat.



## Prep

- Meanwhile, roughly chop **spinach**.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.



## Finish and serve

- Thinly slice **chicken**.
- Add **half the chives** to **smashed potatoes**, then stir to combine.
- Divide **smashed potatoes** between plates, then top with **chicken**.
- Spoon **sauce** over **chicken** and **potatoes**.
- Sprinkle **remaining chives** over top.

Dinner Solved!