CHICKEN & CREAMY MUSHROOM SAUCE

with Garlic Mashed Potatoes & Arugula Salad

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 620

INGREDIENTS

2 PERSON | **4 PERSON**

- **12 oz** | **24 oz** Potatoes*
- **4 oz** | **8 oz** Cremini Mushrooms
- **1** | **2** Lemon
- **10 oz** | **20 oz** Chicken Cutlets
- **1 TBSP** | **2 TBSP** Flour — Contains: Wheat
- **3 TBSP** | **6 TBSP** Sour Cream — Contains: Milk
- **1 tsp** | **2 tsp** Garlic Powder
- **1** | **2** Chicken Stock Concentrate
- **2 oz** | **4 oz** Arugula
- **3 TBSP** | **6 TBSP** Parmesan 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

FLOUR

Coating chicken with flour gives it an evenly browned exterior.

HELLO FRESH

A-PEELING POTATOES

Craving restaurant-level creamy mashed taters? Peel them before dicing in Step 1 for an extra-smooth and silky result—or don't and go rustic. You do you!

BUST OUT

- Medium pot
- Strainer
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Potato masher
- Large bowl

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

1 START PREP & COOK POTATOES

- **Wash and dry produce.**
- If desired, peel **potatoes**. Dice potatoes into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes.
- Reserve **½ cup potato cooking liquid**; drain and return potatoes to pot. Keep covered off heat until ready to mash in Step 4.

2 FINISH PREP

- While potatoes cook, trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!). Quarter **lemon**.

3 PREP & COOK CHICKEN

- Pat **chicken*** dry with paper towels. Place between two large pieces of plastic wrap; pound with a mallet or heavy-bottomed pan until about ½ inch thick. Season all over with **salt** and **pepper**.
- Sprinkle chicken all over with **flour**, pressing to adhere; shake off any excess.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add coated chicken; cook until browned and cooked through, 3-5 minutes per side. **(For 4 servings, you may need to cook in batches.)** Turn off heat; transfer chicken to a cutting board. Wipe out pan.

4 MASH POTATOES

- Return pot with **drained potatoes** to low heat. Add **half the sour cream**, **half the garlic powder**, and **1 TBSP butter** (2 TBSP for 4 servings). (You'll use the rest of the sour cream and garlic powder in the next step.)
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**. Keep covered off heat until ready to serve.

5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms**; season with **remaining garlic powder** and **pepper**. Cook, stirring, until softened, 2-4 minutes.
- Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). Bring to a boil, then reduce to a low simmer. Cook, stirring, until slightly thickened, 2-3 minutes.
- Remove from heat. Stir in **remaining sour cream** and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.

6 MAKE SALAD

- In a large bowl, toss **arugula** with a **drizzle of olive oil**, a **squeeze of lemon juice**, **salt**, and **pepper** until evenly coated. Taste and season with more **salt** and **pepper** if desired.

7 SERVE

- Divide **chicken**, **mashed potatoes**, and **salad** between plates.
- Spoon **mushroom sauce** over chicken and mashed potatoes. Sprinkle **Parmesan** over salad. Serve with **remaining lemon wedges** on the side.

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