



# CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes and Roasted Carrots



HELLO

## BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 670



Carrots



Scallions



Chicken Breasts



Monterey Jack Cheese  
(Contains: Milk)



Button Mushrooms



Yukon Gold Potatoes



Sour Cream  
(Contains: Milk)



Chicken Stock Concentrate



## START STRONG

To make sure that our mashed potatoes are served warm, we like to keep the pot on low heat until we're ready to serve. Just be sure to cover it first! This way, the potatoes stay nice and creamy.

## BUST OUT

- Peeler
- Baking sheet
- Large pot
- Strainer
- Paper towels
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper
- Large pan
- Potato masher

## INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 9 oz | 18 oz
- Button Mushrooms 4 oz | 8 oz
- Scallions 2 | 4
- Yukon Gold Potatoes 12 oz | 24 oz
- Chicken Breasts\* 12 oz | 24 oz
- Sour Cream 4 TBSP | 8 TBSP
- Chicken Stock Concentrate 1 | 2
- Monterey Jack Cheese ¼ Cup | ½ Cup

\* Chicken is fully cooked when internal temperature reaches 165 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens.



## 4 MASH POTATOES

Heat pot with drained **potatoes** over low heat; add **1 TBSP butter** (2 TBSP for 4 servings) and half the **sour cream**. Using a potato masher or fork, mash potatoes, adding splashes of **reserved potato cooking liquid** as needed until smooth and creamy. Season with **salt and pepper**.



## 2 COOK CARROTS AND POTATOES

Toss **carrots** on a baking sheet with a drizzle of **oil, salt, and pepper**. Roast 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. Boil until tender, 15-20 minutes. Reserve ¼ **cup potato cooking liquid** (½ cup for 4); drain and return potatoes to pot.



## 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 **1 TBSP butter** and remaining **sour cream**. 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, 5-7 minutes per side. Turn off heat; transfer to a plate.



## 6 FINISH AND SERVE

Heat pan with **sauce** over medium-low heat; add **chicken**. Spoon some sauce over chicken. Evenly top chicken with **Monterey Jack**. Cover pan until cheese is melted, 1-2 minutes. Divide **carrots, potatoes**, and chicken between plates. Spoon remaining sauce over chicken and potatoes. Garnish with **scallion greens** and serve.

## TAKE TWO

This mushroom sauce would also be delicious spooned over steak.

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