



CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes and Roasted Carrots



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor



Carrots



Scallions



Chicken Breasts



Chicken Stock Concentrate



Button Mushrooms



Yukon Gold Potatoes



Sour Cream
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)

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

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
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Strainer
- Potato masher

INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **3** | **6**
- 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.



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

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



4 MASH POTATOES

Once **potatoes** are cooked, reserve **¼ cup cooking water**, then drain and return potatoes to pot. Mash over low heat with **1 TBSP butter**, half the **sour cream**, and half the reserved cooking water. (If needed, add remaining cooking water, a splash at a time, until smooth.) 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 on top rack until browned and tender, 25-30 minutes. Meanwhile, dice **potatoes** into ½-inch cubes (peeling first if you like a smoother texture). Place in a large pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, about 15 minutes.



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used to cook 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 **½ cup water**. Bring to a boil, then lower to a simmer. Cook until slightly thickened, 1-2 minutes. Turn off heat. Stir in remaining **sour cream** and **1 TBSP butter**. Season with salt and pepper.



3 COOK CHICKEN

Meanwhile, pat **chicken** dry with paper towels; 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

Add **chicken** to pan and spoon some **sauce** on top. Evenly top chicken with **cheese**. Cover pan until cheese has melted, 1-2 minutes. Divide **carrots**, **mashed 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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