



# CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes & Roasted Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Carrots



4 oz | 8 oz  
Button Mushrooms



2 | 4  
Scallions



12 oz | 24 oz  
Yukon Gold Potatoes



12 oz | 24 oz  
Chicken Breasts



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Chicken Stock Concentrate



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk

## HELLO

### BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.



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



### BEST SPUDS

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
- Large pan
- Potato masher
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)  
Contains: Milk

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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.



### 2 COOK CARROTS & POTATOES

- Toss **carrots** on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack 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. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve ½ cup **potato cooking liquid**; drain and return potatoes to pot.



### 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.



### 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** (you'll use the rest in the next step). Mash potatoes until smooth and creamy, adding splashes of reserved **potato cooking liquid** as needed. Season with **salt** and **pepper**.



### 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**.



### 6 FINISH & SERVE

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

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