



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



10 oz | 20 oz
Chicken Cutlets



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: 640



BEST SPUDS

To make sure that your mashed potatoes are served warm, we suggest keeping the pot on low heat until you'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.



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 later). Mash potatoes until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt and pepper**.



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**, then drain and return potatoes to pot.
- Keep covered off heat until ready to mash.



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, 3-5 minutes per side.
- Turn off heat; transfer to a plate.



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°.