

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



Button Mushrooms



Scallions



Yukon Gold



10 oz | 20 oz Chicken Cutlets**



4 TBSP | 8 TBSP Sour Cream



Chicken Stock Concentrate



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk

*The ingredient you received may be a different color.

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one packagerest assured it contains the correct amount.

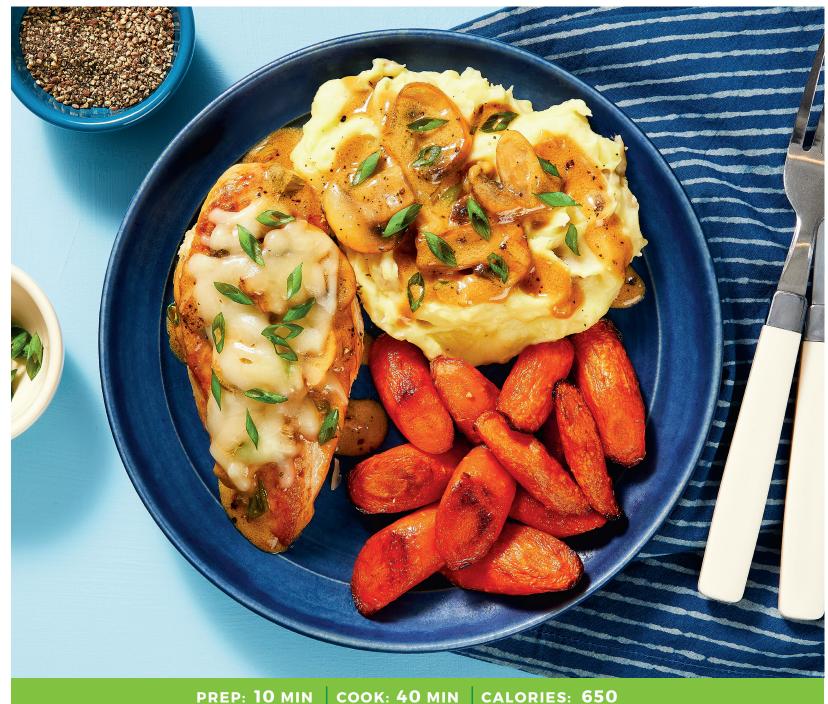
HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes & Roasted Carrots



COOK: 40 MIN

CALORIES: 650



STAR(CH) OF THE SHOW

Our trick for the creamiestever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

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

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry 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 1/2 cup potato cooking liquid; drain and return potatoes to pot. Keep covered off heat until ready to mash.



- 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.



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 necessary. Season with salt and pepper.



- 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 (1/3 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 until melted and combined. Season with salt and pepper.



6 FINISH & SERVE

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