



INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Carrots



4 oz | 8 oz
Button Mushrooms



2 | 2
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

*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 package—rest 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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 650



STAR(CH) OF THE SHOW

Our trick for the creamiest-ever 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**)
Contains: Milk

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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.



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**.



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. 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** (**⅓ 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**.



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 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.

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