



# CHICKEN FRICASSEE

with Mushrooms and Linguine

FAMILY



## HELLO CREMINI

Did you know that creminis are actually baby portobello mushrooms?

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 663



Chicken Thighs



Linguine



Cremini Mushrooms



Shallot



Chicken Broth Concentrate



Garlic



Thyme



All-Purpose Flour



Sherry Vinegar



Carrot, chopped



Tomato Paste



Worcestershire Sauce



Parsley

## BUST OUT

- Aluminum Foil
- Garlic Press
- Large Non-Stick Pan
- Paper Towel
- Large Pot
- Strainer
- Measuring Spoons
- Salt and Pepper
- Measuring Cups
- Olive or Canola oil

## INGREDIENTS

4-person

- Chicken Thighs 680 g
- Linguine 1 340 g
- Cremini Mushrooms 227 g
- Shallot 100 g
- Chicken Broth Concentrate 2
- Garlic 12 g
- Thyme 10 g
- All-Purpose Flour 1 2 tbsp
- Sherry Vinegar 9 2 tbsp
- Carrot, chopped 170 g
- Tomato Paste 2 tbsp
- Worcestershire Sauce 0 2 tsp
- Parsley 10 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 74°C/165°F.



## START STRONG

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



### 1 PREP

**Wash and dry all produce.\*** In a large pot, add **12 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, peel, then mince or grate the **garlic**. Peel and thinly slice the **shallot** into ¼-inch slices. Quarter the **mushrooms**. Strip **1 tbsp thyme leaves** from the stem, then finely chop. Roughly chop the **parsley**.



### 4 MAKE SAUCE

When the **veggies** are done, add the **garlic, thyme** and **tomato paste** to the pan. Cook, stirring often, until fragrant, 1-2 min. Sprinkle the **flour** over the **veggies**. Cook, stirring often, until the **flour** coats the **veggies**, 1-2 min.



### 2 SEAR CHICKEN

Pat **chicken** dry with paper towels, then cut into ½-inch pieces. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When the pan is hot, add **½ tbsp oil**, then the **chicken**. Cook, stirring occasionally, until **chicken** is golden-brown and cooked through, 7-8 min. (**TIP:** Cook to a min internal temp. of 74°C/165°F, as size may vary.\*\*)



### 5 FINISH SAUCE

Remove the pan from the heat, then add **1 ½ cups water, vinegar, Worcestershire** and **broth concentrates**. Return the pan to medium heat. Cook, stirring often, until the **sauce** thickens, 2-3 min. Add the **chicken** and any **juices** from the plate. Stir together until the **sauce** coats the **chicken**.



### 3 COOK MUSHROOMS

Meanwhile, add **linguine** to the pot with **boiling water**. Cook, uncovered, stirring occasionally, until tender, 10-12 min. When the **chicken** is done, transfer to a plate and cover with foil to keep warm. Using the same pan, add **1 tbsp oil**, then the **mushrooms, carrots** and **shallots**. Cook, stirring occasionally, until the **mushrooms** and **shallots** are golden-brown, 5-6 min. When **linguine** is done cooking, drain and set aside.



### 6 FINISH AND SERVE

Divide the **pasta** between bowls. Top with the **chicken fricassee** and sprinkle over the **parsley**.

## COMFORTING!

Nothing says comfort like a big bowl of chicken and mushroom pasta!