



HALL OF FAME

MUSHROOM GRAVY CHICKEN

over Couscous with Lemony Arugula



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 560



Button Mushrooms



Thyme



Israeli Couscous
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Lemon



Garlic



Chicken Breasts



Chicken Stock
Concentrate



Dijon Mustard



Arugula

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? It's how the sauce is simple yet rich. It'll taste even better if you scrape the pan as you add the liquids to release the browned bits of flavor.

BUST OUT

- Medium pot
- Large pan
- Baking sheet
- Strainer
- Medium bowl
- Olive oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Button Mushrooms 4 oz | 8 oz
- Garlic 2 Cloves | 2 Cloves
- Thyme ¼ oz | ¼ oz
- Chicken Breasts 12 oz | 24 oz
- Israeli Couscous ½ Cup | 1 Cup
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Dijon Mustard 1 tsp | 2 tsp
- Lemon 1 | 1
- Arugula 2 oz | 4 oz

HELLO WINE



PAIR WITH

The Boardwalk Clarksburg
California Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 350 degrees. Bring a medium pot of **salted water** to a boil. Trim, then thinly slice **mushrooms**. Thinly slice **garlic**. Pick **thyme** leaves from stems until you have 1 tsp (save remaining sprigs for sauce).



4 COOK MUSHROOMS

Heat a drizzle of **olive oil** in pan used for chicken over medium heat. Add **mushrooms** and cook, tossing, until tender and browned, 3-4 minutes. Add **garlic** and cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



2 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Season **chicken** all over with **salt** and **pepper**. Cook in pan until browned on surface, 2-3 minutes per side. Transfer to a baking sheet. Bake in oven until no longer pink in center, 10-11 minutes. Let rest 5 minutes after removing from oven.



5 MAKE MUSHROOM SAUCE

Stir ½ cup **water**, **thyme sprigs**, and **stock concentrate** into pan while scraping up any browned bits. Reduce heat to low and simmer until reduced by half, 2-3 minutes. Remove pan from heat. Set aside 1-2 minutes to cool slightly, then stir in **sour cream** and **1 tsp mustard** (we sent more). Season with **salt** and **pepper**. Remove and discard thyme sprigs. **TIP:** Measure ingredients with masterly precision with a measuring set from [HelloFresh.com/Shop](https://www.hellofresh.com/shop)



3 COOK COUSCOUS

Once water is boiling, add **couscous** to pot. Cook until al dente, 8-9 minutes, then drain.



6 TOSS SALAD AND SERVE

Cut **lemon** into halves. Toss **arugula**, a squeeze of lemon, and a large drizzle of **olive oil** in a medium bowl. Season with **salt** and **pepper**. Divide **couscous** between plates and top with **chicken**. Drizzle with **mushroom sauce**, then sprinkle with reserved **thyme** (to taste). Serve with **salad** and any remaining lemon on the side.

REMARKABLE!

Creamy, comforting chicken meets bright and brisk greens.

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