



# Cheater Rotisserie Chicken and Gravy Dinner

with Steamed Veggies and Smashed Potatoes

Family Friendly

30 Minutes



Chicken Breasts



BBQ Seasoning



Chicken Broth Concentrate



Cream Sauce Spice Blend



Red Potato



Green Peas



Garlic Salt



Carrot



Chives

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, parchment paper, measuring cups, whisk, large pot, large non-stick pan, strainer, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
BBQ Seasoning	2 tsp	4 tsp
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Green Peas	113 g	227 g
Garlic Salt	1 tsp	1 tsp
Carrot	170 g	340 g
Chives	7 g	7 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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### Prep and roast chicken

- Pat **chicken** dry with paper towels.
- Season with **½ tsp BBQ Seasoning** (dbl for 4 ppl), **salt** and **pepper**.
- Arrange **chicken** on a parchment-lined baking sheet.
- Drizzle **1 tsp oil** (dbl for 4 ppl) over **chicken**.
- Roast in the **bottom** of the oven, until **chicken** is cooked through, 14-16 min.\*\*



### Finish chicken and make gravy

- Once **chicken** is roasted, transfer to a plate and cover to keep warm.
- Heat the same pan over medium.
- Add **½ cup water** (dbl for 4 ppl), **broth concentrate**, **½ tsp BBQ Seasoning** (dbl for 4 ppl) and **any drippings** from the baking sheet to the pan.
- Bring to a boil. Whisk **Cream Sauce Blend** into **sauce**.
- Cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove from heat.
- Season with **salt** and **pepper**, to taste.



### Prep and boil potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



### Smash potatoes

- Thinly slice **chives**.
- Roughly mash **2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.
- Stir in **half the chives**.



### Prep and cook veggies

- Meanwhile, peel, then cut **carrot** into ¼-inch half-moons.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **carrots**, **peas** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** evaporates, 5-6 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** melts, 1 min.
- Transfer **veggies** to a medium bowl and season with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to combine. Cover to keep warm.



### Finish and serve

- Thinly slice **chicken**, if desired.
- Divide **smashed potatoes** and **veggies** between plates.
- Sprinkle **remaining chives** over **veggies**.
- Place **chicken** on top of **potatoes**.
- Pour **gravy** over **chicken**.

## Dinner Solved!