



Creamy Dijon Mushroom Chicken Stew

with Smashed Potatoes

35 Minutes



Chicken Thighs



Chicken Breasts



Mushrooms



Garlic, cloves



Cream Sauce Spice Blend



Red Potato



Shallot



Rosemary



Chicken Broth Concentrate



Dijon Mustard



Baby Spinach

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, potato masher, strainer, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs*	280 g	560 g
Chicken Breasts*	2	4
Mushrooms	113 g	227 g
Garlic, cloves	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	300 g	600 g
Shallot	50 g	100 g
Rosemary	1 sprig	1 sprig
Chicken Broth Concentrate	1	2
Dijon Mustard	1.5 tsp	3 tsp
Baby Spinach	28 g	56 g
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	2 tbsp	4 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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Cook potatoes

- 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.



Finish stew

- **Sprinkle Cream Sauce Blend** over **veggies** and **chicken**. Cook, stirring often, until coated, 1 min.
- Add **broth concentrate**, cream and **½ cup water** (dbl for 4 ppl). Bring to a boil.
- Once boiling, reduce heat to medium. Simmer, stirring occasionally, until **stew** thickens slightly and **chicken** is cooked through, 5-6 min.**



Prep

- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ½-inch pieces.
- Strip a few **rosemary leaves** from stem, then finely chop **1 tsp** (dbl for 4 ppl).
- Peel, then mince or grate **garlic**.
- Roughly chop **spinach**.
- Pat **chicken** dry with paper towels. Cut into 1-inch pieces, then season with **salt** and **pepper**. Set aside.

If you've opted to get chicken breasts, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



Smash potatoes

- When **potatoes** are fork-tender, roughly mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.



Start stew

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed!) Cook, turning occasionally, until golden-brown, 2-3 min.
- Add **shallots**, **mushrooms**, **garlic** and **rosemary**. Cook, stirring occasionally, until **veggies** soften, 3-4 min. Season with **salt** and **pepper**.



Finish and serve

- Remove **stew** from heat, then add **Dijon** and **spinach**. Season with **salt** and **pepper**, to taste. Stir until **spinach** is wilted, 1 min.
- Divide **smashed potatoes** between plates. Top with **chicken** and **mushroom stew**.

Dinner Solved!