



Creamy Garlic Chicken and Spinach

with Smashed Potatoes

Quick

25 Minutes



Chicken Thighs



Chicken Breasts



Cream Cheese



Cream Sauce Spice Blend



Red Potato



Garlic, cloves



Baby Spinach



Chicken Broth Concentrate



Dijon Mustard



Chives

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 CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, potato masher, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Cream Cheese	43 g	86 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	480 g	960 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Chicken Broth Concentrate	1	2
Dijon Mustard	1 ½ tsp	3 tsp
Chives	7 g	7 g
Unsalted Butter*	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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Cook and mash 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.
- Reserve **¾ cup potato water** (dbl for 4 ppl), then drain and return **potatoes** to the same pot, off heat.
- 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 **salt** and **pepper**, to taste.



Start sauce

- When **potatoes** are done, heat the same pan (from step 2) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **garlic** and **Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Gradually whisk in **reserved potato water**, **broth concentrate** and **cream cheese**. Bring to a simmer, whisking often, until **cream cheese** is mostly combined. (**TIP:** It's okay if there are bits of cream cheese. The sauce will smooth out in the next step.)



Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **chicken** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked through, 8-10 min.**

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the **chicken thighs**, then increase the roast time to 10-12 min.**



Finish sauce

- Once simmering, add **spinach** to the pan with **sauce**. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Add **Dijon** and **any juices** from the baking sheet with **chicken**. Season with **salt** and **pepper**, to taste. Cook, whisking often, until **Dijon** is incorporated, 30 sec.
- Remove the pan from heat.



Prep

- Meanwhile, roughly chop **spinach**.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.



Finish and serve

- Thinly slice **chicken**.
- Add **half the chives** to **smashed potatoes**, then stir to combine.
- Divide **smashed potatoes** between plates, then top with **chicken**.
- Spoon **sauce** over **chicken** and **potatoes**.
- Sprinkle **remaining chives** over top.

Dinner Solved!