



# VELVETY MUSHROOM PROSCIUTTO CHICKEN with Scallion Mashed Potatoes & Roasted Broccoli



## HELLO PROSCIUTTO

This Italian dry-cured ham adds a layer of crispy texture and savory depth to chicken.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 680



Button Mushrooms



Broccoli Florets



Chicken Cutlets



Mushroom Stock Concentrate



Scallions



Yukon Gold Potatoes



Prosciutto



Sour Cream  
(Contains: Milk)



## START STRONG

Prefer an extra-smooth mash?  
Feel free to peel your potatoes  
before dicing them in step 1.

## BUST OUT

- Large pot
- Potato masher
- Strainer
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Baking sheet
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Button Mushrooms **4 oz | 8 oz**
- Scallions **2 | 4**
- Broccoli Florets **8 oz | 16 oz**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Chicken Cutlets\* **10 oz | 20 oz**
- Prosciutto **2 oz | 4 oz**
- Sour Cream **6 TBSP | 12 TBSP**
- Mushroom Stock Concentrate **1 | 2**

\* Chicken is fully cooked when internal temperature reaches 165 degrees.



## 1 PREP & COOK POTATOES

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens. Cut **broccoli florets** into bite-size pieces, if necessary. Dice **potatoes** into ½-inch pieces; place in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve ½ **cup potato cooking liquid**, then drain and return potatoes to pot.



## 4 MASH POTATOES

Heat pot with **potatoes** over low heat. Mash with **1 TBSP butter** and **2 packets sour cream** (4 packets for 4 servings; you'll use the rest in the next step) until smooth and creamy, adding splashes of reserved **potato cooking liquid** as needed. Stir in **scallion greens**. Season generously with **salt** and **pepper**. Keep covered off heat until ready to serve.

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## 2 SEAR CHICKEN

Meanwhile, pat **chicken** dry with paper towels. Lay two slices of **prosciutto** beside one another on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken. (**TIP:** You may have some prosciutto left over; use the rest as you like.) Heat a drizzle of **oil** in a large pan over medium-high heat. Add **wrapped chicken**; sear until browned, 2 minutes per side (it'll finish cooking in the next step). Turn off heat; add to one side of a lightly **oiled** baking sheet (for 4 servings, spread out across entire sheet).



## 5 MAKE SAUCE

Wash out pan used for chicken. Heat a drizzle of **oil** in same pan over medium-high heat. Add **mushrooms** and **scallion whites**; season with **salt** and **pepper**. Cook, stirring, until softened, 2-4 minutes. Stir in **stock concentrate** and ¼ **cup water** (½ cup for 4 servings). Cook until slightly thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) and remaining **sour cream**. Season with **salt** and **pepper**.



## 3 FINISH CHICKEN & ROAST BROCCOLI

Toss **broccoli** on empty side of same sheet with a drizzle of **oil** and a big pinch of **salt** and **pepper**. (For 4 servings, toss broccoli on a second sheet; roast chicken on middle rack and broccoli on top rack.) Roast on top rack until **chicken** is cooked through and broccoli is browned and tender, 14-16 minutes. (**TIP:** If chicken is done before broccoli, remove from oven and continue roasting broccoli.) Set chicken aside to rest for a few minutes; slice crosswise.



## 6 SERVE

Divide **potatoes**, **chicken**, and **broccoli** between plates. Spoon **sauce** over chicken and potatoes and serve.

## REMASH

Next time, try making this dish with a sweet potato mash instead.

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