



CHEESY SMOTHERED MUSHROOM CHICKEN

with Mashed Potatoes & Roasted Carrots



HELLO

BUTTON MUSHROOMS

These fabulous fungi have a mild, earthy flavor.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 640



Carrots



Scallions



Chicken Cutlets



Chicken Stock Concentrate



Button Mushrooms



Yukon Gold Potatoes



Sour Cream
(Contains: Milk)



Monterey Jack Cheese
(Contains: Milk)

START STRONG

To make sure that our mashed potatoes are served warm, we like to keep the pot on low heat until we're ready to serve. Just be sure to cover it first! This way, the potatoes stay nice and creamy.

BUST OUT

- Peeler
- Baking sheet
- Large pot
- Strainer
- Paper towels
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Large pan
- Potato masher
- Kosher salt
- Black pepper

INGREDIENTS

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

- Carrots **9 oz | 18 oz**
- Button Mushrooms **4 oz | 8 oz**
- Scallions **2 | 2**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Chicken Cutlets* **10 oz | 20 oz**
- Sour Cream **4 TBSP | 8 TBSP**
- Chicken Stock Concentrate **1 | 2**
- Monterey Jack Cheese **¼ Cup | ½ Cup**

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens.



4 MASH POTATOES

Heat pot with drained **potatoes** over low heat; add **1 TBSP butter** (2 TBSP for 4 servings) and half the **sour cream** (you'll use the rest in the next step). Mash potatoes until smooth and creamy, adding splashes of **reserved potato cooking liquid** as needed. Season with **salt and pepper**.



2 COOK CARROTS & POTATOES

Toss **carrots** on a baking sheet with a drizzle of **oil, salt, and pepper**. Roast on top rack until tender, 25-30 minutes. Meanwhile, dice **potatoes** into ½-inch pieces (peel first for a smoother texture). 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**; drain and return potatoes to pot.



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for chicken 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** (⅓ cup for 4 servings). Bring to a boil, then reduce to a low simmer. Cook until slightly thickened, 1-2 minutes. Turn off heat. Stir in **1 TBSP butter** and remaining **sour cream**. Season with **salt and pepper**.



3 COOK CHICKEN

While potatoes cook, pat **chicken** dry with paper towels and season all over with **salt and pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate.



6 FINISH & SERVE

Heat pan with **sauce** over medium low; add **chicken** and spoon sauce over. Evenly top chicken with **Monterey Jack**. Cover pan until cheese has melted, 1-2 minutes. Divide chicken, **carrots**, and **potatoes** between plates. Spoon remaining sauce over chicken and potatoes. Garnish with **scallion greens** and serve.

TAKE TWO

Next time, try whipping up this mushroom sauce to spoon over steak.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK28.NJ-1