

# FRESH Farmhouse Chicken With Brown Butter Champ Mash

with Brown Butter 'Champ' Mash

Family Friendly 30-40 Minutes







(C) Swap

2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 降





Breasts 4





Chicken Breasts\* 2 4



Yellow Potato 350 g | 700 g



Sugar Snap Peas



113 g | 227 g





2 | 2



1 | 2

1 2

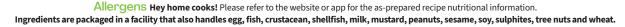
Zesty Garlic Blend



1 tbsp | 2 tbsp



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring cups, measuring spoons, medium pot, paper towels, potato masher, whisk



### Cook potatoes

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



#### Cook chicken

Swap | Chicken Thighs

#### 2 Double | Chicken Breasts

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat chicken dry with paper towels. Season with salt, pepper and half the Zesty Garlic Blend.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then chicken. (NOTE: Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer to an unlined baking sheet. Roast in the middle of the oven until cooked through, 10-12 min.\*\*



## Prep and cook snap peas

- Meanwhile, trim, then halve **snap peas**.
- Thinly slice **green onions**.
- Peel, then finely chop shallot.
- Add snap peas, remaining Zesty Garlic Blend, ¼ cup (⅓ cup) water and ½ tbsp (1 tbsp) butter to a medium pot. Season with salt and pepper. Bring to a boil over high heat.
- Once boiling, reduce heat to medium and cook, stirring occasionally, until snap peas are tender and water is absorbed, 4-5 min.



### Make gravy

- Reheat the same pan (from step 2) over medium-low.
- When hot, add ½ tbsp (1 tbsp) butter, then shallots. Cook, stirring often, until tender, 2-3 min.
- Sprinkle Cream Sauce Spice Blend over shallots, then stir to coat, 30 sec.
- Add 1 cup (1 ½ cups) water and broth concentrate. Bring to a gentle boil.
- Once boiling, cook, whisking often, until **gravy** thickens slightly, 3-5 min.
- Remove from heat, then season with pepper, to taste. Cover to keep warm.



#### Finish potatoes

- When **potatoes** are tender, drain, then set aside.
- Reheat the same pot (from step 1) over medium. When hot, add 2 tbsp (4 tbsp)
   butter. then swirl to melt.
- Continue to cook **butter**, stirring often, until golden-brown, 2-3 min. (TIP: Keep an eye on it so it doesn't burn.) Remove from heat.
- Return potatoes to the pot with brown butter.
- Mash half the green onions and 3 tbsp (6 tbsp) milk into potatoes until creamy.
   Season with salt and pepper, to taste.



### Finish and serve

- Thinly slice chicken.
- Stir any juices from the baking sheet into gravy.
- Divide farmhouse chicken, 'champ' mash and snap peas between plates.
- Spoon **gravy** over **chicken**. Sprinkle **remaining green onions** over top.

# 2 | Cook chicken

Measurements

within steps

#### 🗘 Swap | Chicken Thighs

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

1 tbsp

(2 tbsp)

oil

Ingredient

#### 2 | Cook chicken

#### 2 Double | Chicken Breasts

If you've opted for double **chicken**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**. Work in batches, if necessary.

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

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