



Farmhouse Chicken

with Brown Butter 'Champ' Mash

Family Friendly 30-40 Minutes

Customized Protein **+** Add **↻** Swap or **×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](https://www.hellofresh.ca)

↻ Swap	×2 Double
Chicken Thighs 280 g 560 g	Chicken Breasts 4 8



Chicken Breasts* 2 4	Yellow Potato 350 g 700 g
Sugar Snap Peas 113 g 227 g	Shallot 1 2
Green Onion 2 2	Chicken Broth Concentrate 1 2
Zesty Garlic Blend 1 tbsp 2 tbsp	Cream Sauce Spice Blend 1 tbsp 2 tbsp

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.

Pantry items | Unsalted butter, pepper, milk, salt, oil

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

1



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.

4



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.

♦ 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.

2



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.**

5



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.

3



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.

6



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.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

2 | Cook chicken

- 🔄 **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**.

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.