



Braised Chicken and Mushrooms

with Buttery Smashed Potatoes

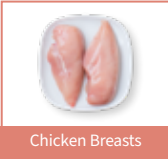
30 Minutes



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Chicken Thighs



Chicken Breasts



Yellow Potato



Mushrooms



Yellow Onion



Baby Spinach



Thyme



Gravy Spice Blend



Chicken Broth Concentrate



Garlic Salt

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 THYME

This woody herb packs a fragrant and savoury punch!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Colander, measuring spoons, potato masher, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Yellow Potato	350 g	700 g
Mushrooms	113 g	227 g
Yellow Onion	56 g	113 g
Baby Spinach	56 g	113 g
Thyme	7 g	7 g
Gravy Spice Blend	2 tbsp	4 tbsp
Chicken Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
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.



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1 Prep and cook 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.
- Drain and return **potatoes** to the same pot, off heat.



4 Cook veggies

- Add **mushrooms** and **onions** to the pan with **chicken**.
- Cook, stirring occasionally, until **veggies** are tender-crisp and **chicken** is cooked through, 4-5 min.**



2 Prep

- Meanwhile, thinly slice **mushrooms**.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Roughly chop **spinach**.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).



5 Braise chicken and veggies

- Sprinkle **Gravy Spice Blend** and **thyme** over **chicken** and **veggies**. Cook, stirring often, until coated, 1 min.
- Add **¾ cup** (1 ½ cups) **water**, **broth concentrate** and **remaining garlic salt**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens slightly, 3-4 min.
- Add **spinach**. Stir until wilted, 1-2 min. Season with **pepper**, to taste.



3 Prep and pan-fry chicken

- Pat **chicken** dry with paper towels, then cut **each thigh** in half.
- Season **chicken** with **half the garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then swirl the pan until melted, 1 min. Add **chicken**. Cook until golden-brown, 2-3 min per side. (**NOTE:** Chicken will finish cooking in step 4.)

If you've opted to get **chicken breasts**, cut crosswise into ½-inch-thick slices. Season and cook them in the same way the recipe instructs you to season and cook the **chicken thighs**.



6 Finish and serve

- If desired, reheat **potatoes** over medium-low.
- Roughly mash **2 tbsp** (4 tbsp) **butter** and **2 tbsp** (4 tbsp) **milk** into **potatoes**, until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.
- Divide **smashed potatoes** between plates.
- Top with **chicken**, **veggies** and **sauce**.

Dinner Solved!