



# Chalet-Style Chicken Dinner

with Shallot Gravy and Creamy Mash

Discovery

35 Minutes



Chicken Breasts



Russet Potato



Green Beans



Shallot



Seasoned Salt



Cream



Chicken Broth Concentrate



Gravy Spice Blend



Scan the QR code to download our app.

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

## Start here

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

## Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Shallot	50 g	100 g
Seasoned Salt	½ tbsp	1 tbsp
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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.*

## Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



## Cook potatoes

- Peel, then 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 green beans

- Reheat the same pan over medium.
- When hot, add **green beans**, **¼ cup water** and **¼ tsp seasoned salt** (dbl both for 4 ppl). Season with **pepper**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Transfer to a plate, then cover to keep warm.



## Prep

- Meanwhile, trim, then halve **green beans**.
- Peel, then finely chop **shallot**.



## Make gravy

- Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then swirl the pan until melted, 1 min.
- Add **shallots**. Season with **remaining seasoned salt** and **pepper**. Cook, stirring often, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**, then stir to coat.
- Add **1 cup water** (1 ½ cups for 4 ppl) and **broth concentrate**. Bring to a gentle boil. Cook, stirring often, until **gravy** thickens slightly, 2-3 min.
- Remove from heat. Cover to keep warm.



## Cook chicken

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **1 tsp seasoned salt** (dbl for 4 ppl) and **pepper**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden, 1-2 min per side. (NOTE: Don't overcrowd the pan; cook chicken in 2 batches if needed!)
- Transfer **chicken** to an unlined-baking sheet.
- Roast in the **middle** of the oven until **chicken** is cooked through, 10-12 min.\*\*



## Finish and serve

- When **potatoes** are done, drain and return them to the same pot, off heat. Mash **cream** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.
- Thinly slice **chicken**. Stir **juices** from the baking sheet into **gravy**.
- Divide **chicken**, **green beans** and **mash** between plates.
- Spoon **gravy** over **chicken** and **mash**.

Dinner Solved!