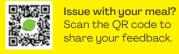


Chalet-Style Chicken Dinner

with Shallot Gravy and Creamy Mash

Discovery

35 Minutes





Chicken Breasts







Russet Potato







Zesty Garlic Blend

Chicken Broth Concentrate

Green Beans

Shallot







Gravy Spice Blend





This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

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

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

Bust out

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

Inaredients

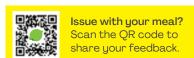
3. 3 3. 3		
	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts	4	8
Russet Potato	2	4
Green Beans	170 g	340 g
Shallot	1	2
Zesty Garlic Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * 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.





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-high. Simmer uncovered until potatoes are fork-tender, 10-12 min.



Prep

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



Cook chicken

- Heat a large non-stick pan over mediumhigh heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with 2 tsp (4 tsp) Zesty Garlic Blend, salt and pepper.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then chicken. Cook until golden, 1-2 min per side. Transfer to an unlined baking sheet.
- Roast in the middle of the oven until **chicken** is cooked through, 10-12 min.**

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



Cook green beans

- · Reheat the same pan over medium.
- When hot, add green beans, $\frac{1}{4}$ cup ($\frac{1}{2}$ cup) water and 1 tsp (2 tsp) Zesty Garlic Blend. Season with salt and pepper.
- Cook, stirring occasionally, until water evaporates, 4-5 min.
- Transfer to a plate, then cover to keep warm.



Make gravy

- Add 1 tbsp (2 tbsp) butter to the same pan, then swirl until **butter** is melted, 1 min.
- Add shallots. Season with remaining Zesty Garlic Blend, salt and pepper. Cook, stirring often, until softened, 2-3 min.
- Sprinkle Gravy Spice Blend over shallots, then stir to coat.
- Add 1 cup (1 ½ cups) water 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.



Finish and serve

- · When potatoes are done, drain and return to the same pot, off heat.
- Mash cream and 1 tbsp (2 tbsp) butter into potatoes until creamy. Season with salt and pepper, to taste.
- Thinly slice chicken. Stir any juices from the baking sheet into gravy.
- Divide chicken, green beans and mash between plates.
- Spoon gravy over chicken and mash.

Dinner Solved!