

Cheater Rotisserie Chicken and Gravy Dinner

with Steamed Veggies and Smashed Potatoes

Family Friendly 30 Minutes





Chicken Breasts





Chicken Broth



BBQ Seasoning



Cream Sauce Spice

Green Peas

Carrot

Concentrate



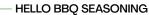
Red Potato







Chives



Start here

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

Bust out

Baking sheet, medium bowl, vegetable peeler, measuring spoons, potato masher, parchment paper, measuring cups, whisk, large pot, large non-stick pan, strainer, paper towels

Ingredients

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	2 Person	4 Person
Chicken Breasts*	2	4
BBQ Seasoning	2 tsp	4 tsp
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Green Peas	113 g	227 g
Garlic Salt	1 tsp	1 tsp
Carrot	170 g	340 g
Chives	7 g	7 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 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

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Prep and roast chicken

- Pat chicken dry with paper towels.
- Season with ½ tbsp BBQ Seasoning (dbl for 4 ppl), salt and pepper.
- Arrange chicken on a parchment-lined baking sheet.
- Drizzle 1 tsp oil (dbl for 4 ppl) over chicken.
- Roast in the **bottom** of the oven, until **chicken** is cooked through, 14-16 min.**



Prep and boil potatoes

- Meanwhile, 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.



Prep and cook veggies

- Meanwhile, peel, then cut **carrot** into 1/4-inch half-moons.
- Heat a large non-stick pan over medium-high heat.
- When hot, add carrots, peas and ¼ cup water (dbl for 4 ppl). Cook, stirring occasionally, until water evaporates, 5-6 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **butter** melts, 1 min.
- Transfer **veggies** to a medium bowl and season with 1/4 **tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to combine. Cover to keep warm.



Finish chicken and make gravy

- Once **chicken** is roasted, transfer to a plate and cover to keep warm.
- Heat the same pan over medium.
- Add ½ cup water (dbl for 4 ppl), broth concentrate, ½ tsp BBQ Seasoning (dbl for 4 ppl) and any drippings from the baking sheet to the pan.
- Bring to a boil. Whisk Cream Sauce Blend into sauce.
- Cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove from heat.
- Season with **salt** and **pepper**, to taste.



Smash potatoes

- Thinly slice chives.
- Roughly mash 2 tbsp butter and 3 tbsp milk (dbl both for 4 ppl) into potatoes until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with ¼ tsp garlic salt (dbl for 4 ppl) and pepper.
- Stir in half the chives.



Finish and serve

- Thinly slice chicken, if desired.
- Divide **smashed potatoes** and **veggies** between plates.
- Sprinkle remaining chives over veggies.
- Place chicken on top of potatoes.
- Pour gravy over chicken.

Dinner Solved!