

# Creamy Garlic Chicken and Spinach

with Smashed Potatoes

Quick

Prepped in 10 25 Minutes



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Chicken Thighs







Cream Sauce Spice Blend

Cream Cheese



**Red Potato** 



Garlic, cloves



**Baby Spinach** 



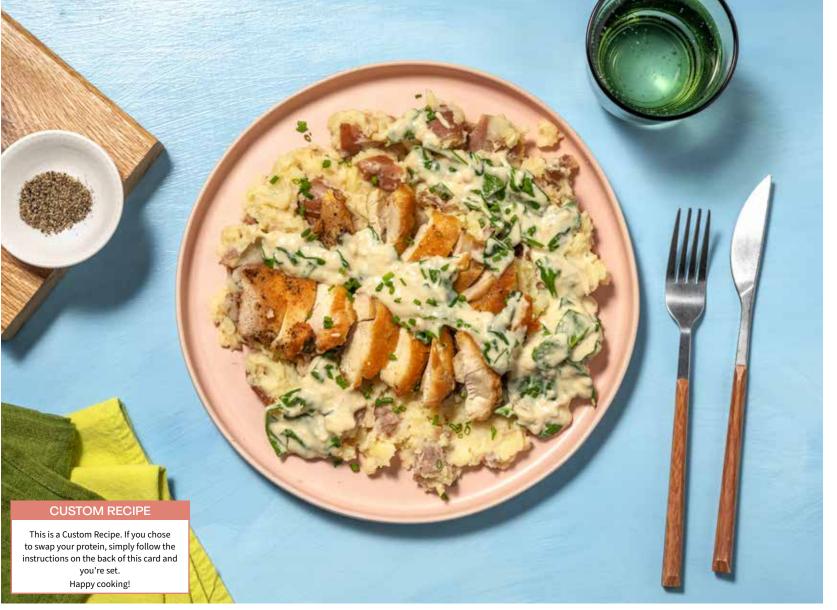
Chicken Stock Powder



Dijon Mustard



Chives



#### **HELLO CREAM CHEESE**

# Start here

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

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

#### Bust out

Baking sheet, measuring spoons, potato masher, measuring cups, whisk, large pot, large non-stick pan, paper towels, strainer

# **Inaredients**

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	2 Person	4 Person
Chicken Thighs •	280 g	560 g
Chicken Breasts •	2	4
Cream Cheese	1	2
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Red Potato	350 g	700 g
Garlic, cloves	2	4
Baby Spinach	56 g	113 g
Chicken Stock Powder	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Chives	7 g	7 g
Unsalted Butter*	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.





## Cook and smash 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.
- Roughly mash 2 tbsp (4 tbsp) butter and 3 tbsp (6 tbsp) milk into potatoes until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!)
- Season with salt and pepper, to taste.



#### Start sauce

- When **potatoes** are done, heat the same pan (from step 2) over medium.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan until melted.
- Add garlic and Cream Sauce Spice Blend. Cook, stirring often, until fragrant, 30 sec.
- Gradually whisk in ¾ cup (1 ¼ cups) water, cream cheese and remaining stock powder. Bring to a simmer, whisking often, until cream cheese is mostly combined. (TIP: It's okay if there are bits of cream cheese. The sauce will smooth out in the next step.)



## Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with 1 tsp (2 tsp) chicken stock powder, salt and pepper.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then **chicken**. Cook until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer chicken to an unlined baking sheet.
- Roast in the top of the oven until cooked through, 8-10 min.\*\*

If you've opted to get **chicken breasts**, prepare and sear them in the same way the recipe instructs you to prepare and sear the chicken thighs, then increase the bake time to 10-12 min.\*\*



## Prep

- Meanwhile, roughly chop spinach.
- Peel, then mince or grate garlic.
- Thinly slice chives.



## Finish sauce

- Once simmering, add spinach to the pan with sauce. Cook, stirring often, until sauce thickens slightly, 3-4 min.
- Add **Dijon** and **any juices** from the baking sheet with chicken. Season with salt and pepper, to taste. Cook, whisking often, until **Dijon** is incorporated, 30 sec.
- Remove the pan from heat.



## Finish and serve

- Thinly slice chicken.
- Add half the chives to smashed potatoes, then stir to combine.
- Divide smashed potatoes between plates, then top with chicken.
- Spoon sauce over chicken and potatoes.
- Sprinkle remaining chives over top.

# **Dinner Solved!**