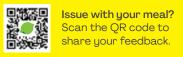
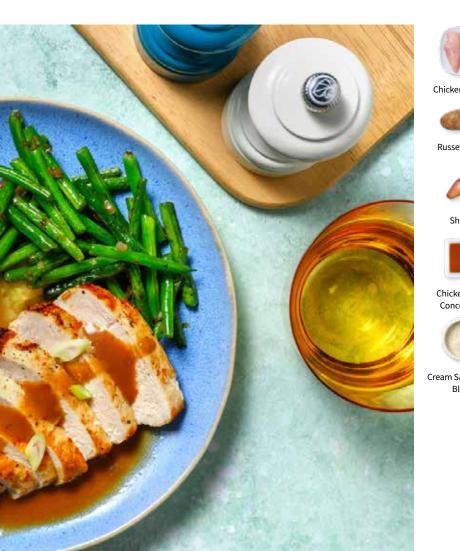


Farmhouse Chicken

with Brown Butter 'Champ' Mash

35 Minutes







Chicken Breasts





Russet Potato







Shallot



Chicken Broth Concentrate



Green Onion

Zesty Garlic Blend



Cream Sauce Spice Blend

CUSTOM RECIPE

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, potato masher, medium pot, measuring cups, large pot, large non-stick pan, whisk, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts		8
Russet Potato	2	4
Green Beans	170 g	340 g
Shallot	1	2
Green Onion	2	2
Chicken Broth Concentrate	1	2
Zesty Garlic Blend	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Milk*	3 tbsp	6 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		

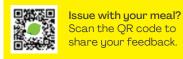
Salt and Pepper*

- * 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 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 chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat chicken dry with paper towels. Season with salt, pepper and half the Zesty Garlic Blend.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then chicken. (NOTE: Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, 1-2 min per side.
- Transfer to an unlined baking sheet. Roast in the **middle** of the oven until 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.



Prep and cook green beans

- Meanwhile, trim, then halve green beans.
- Thinly slice green onions.
- Peel, then finely chop shallot.
- Add green beans, remaining Zesty Garlic Blend, ¼ cup (½ cup) water and 1/2 tbsp (1 tbsp) butter to a medium pot. Season with salt and pepper. Bring to a boil over high heat.
- · Once boiling, reduce heat to medium and cook, stirring occasionally, until green beans are tender, 4-5 min.



Make gravy

- Reheat the same pan (from step 2) over medium-low.
- When hot, add 1/2 tbsp (1 tbsp) butter, then **shallots**. Cook, stirring often, until tender,
- Sprinkle Cream Sauce Spice Blend over shallots, then stir to coat, 30 sec.
- Add 1 cup (1 ½ cups) water and broth concentrate. Bring to a gentle boil.
- · Once boiling, cook, whisking often, until gravy thickens slightly, 2-3 min.
- · Remove from heat, then season with pepper, to taste. Cover to keep warm.



Finish potatoes

- When **potatoes** are fork-tender, drain, then set aside in the colander.
- Reheat the large pot (from step 1) over medium. When hot, add 2 tbsp (4 tbsp) butter, then swirl until melted.
- Continue to cook butter, stirring often, until golden-brown, 2-3 min. (TIP: Keep an eye on butter so it doesn't burn!)
- Return potatoes to the pot with **brown butter**, then remove from heat.
- Mash half the green onions and 3 tbsp (6 tbsp) milk into potatoes until creamy. Season with **salt** and **pepper**, to taste.



Finish and serve

- Thinly slice chicken.
- Stir **any chicken juices** from the baking sheet into gravy.
- Divide farmhouse chicken, champ mash and green beans between plates.
- Spoon gravy over chicken. Sprinkle remaining green onions over top.

Dinner Solved!