



Farmhouse Chicken

with Brown Butter 'Champ' Mash

35 Minutes



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Chicken Breasts



Double Chicken Breasts



Russet Potato



Green Beans



Shallot



Green Onion



Chicken Broth Concentrate



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!

HELLO BROWN BUTTER

This technique gives butter a caramelized, toasty flavour!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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	4	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.



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1



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.

4



Make gravy

- Reheat the same pan (from step 2) over medium-low.
- When hot, add **½ tbsp** (1 tbsp) **butter**, then **shallots**. Cook, stirring often, until tender, 2-3 min.
- 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.

2



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.

5



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.

3



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 **½ 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.

6



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!