



Homestead Chicken Stew

with Brown-Butter Smashed Irish Champ

Family Friendly 30-40 Minutes



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Chicken Thighs



Chicken Breasts



Mirepoix



Green Peas



Red Potato



Vegetable Stock Powder



Cream Sauce Spice Blend



Green Onion

CUSTOM RECIPE

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

HELLO IRISH CHAMP

Creamy mashed potatoes are combined with green onions in this dish from the Emerald Isle!

Start here

Before starting, wash and dry all produce.

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

Bust out

Colander, measuring spoons, potato masher, medium pot, measuring cups, large pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Mirepoix	227 g	454 g
Green Peas	56 g	113 g
Red Potato	400 g	800 g
Vegetable Stock Powder	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Green Onion	2	4
Unsalted Butter*	3 ½ tbsp	7 tbsp
Milk*	3 tbsp	6 tbsp
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.



1 Cook potatoes

- Cut **potato** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** (use same for 4 ppl) and **enough water** to cover (by approx. 1 inch) to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain **potatoes** in a colander.



4 Finish stew

- Stir **1 cup** (1 ⅔ cups) **water** and **stock powder** into the pot with **chicken** and **veggies**. Bring to a boil over high.
- Once boiling, add **peas**, then reduce heat to medium. Cover and cook, stirring occasionally, until **veggies** are tender and **chicken** is cooked through, 8-10 min.** (**NOTE:** The stew will be on the thin side.)
- Season with **salt** and **pepper**, to taste.



2 Prep

- Meanwhile, thinly slice **green onions**.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.

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**.



5 Make brown butter

- Meanwhile, while **potatoes** drain in the colander, carefully wipe the medium pot (from step 1) dry, then heat over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then swirl the pot until **butter** is golden-brown and stops foaming, 1-2 min. (**TIP:** Keep an eye on butter so it doesn't burn!)
- Add **green onions**, then remove the pot from heat. Stir until **green onions** soften slightly, 30 sec.



3 Start stew

- Heat a large pot over medium-high heat.
- When hot, add **1 ½ tbsp** (3 tbsp) **butter**, then swirl the pot until melted.
- Add **chicken**. Cook, flipping once, until golden-brown, 3-4 min.
- Add **mirepoix**. Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** into the pot, then season with **salt** and **pepper**. Cook, stirring often, until **chicken** and **veggies** are coated, 30 sec.



6 Finish and serve

- Return **potatoes** to the pot with **brown butter** and **green onions**. Add **3 tbsp** (4 tbsp) **milk**, then roughly mash **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Divide **mash** between bowls. Top with **chicken stew**.

Dinner Solved!



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