



Homestead Chicken Stew

with Brown-Butter Irish Champ

Family Friendly

30-40 Minutes



Chicken Thighs



Chicken Breasts



Aromatics Blend



Green Peas



Thyme



Russet Potato



Chicken Broth Concentrate



Cream Sauce Spice Blend



Green Onion



Garlic Salt

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.

Bust out

Vegetable peeler, 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
Aromatics Blend	227 g	454 g
Green Peas	56 g	113 g
Thyme	7 g	7 g
Russet Potato	460 g	920 g
Chicken Broth Concentrate	2	4
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Green Onion	2	4
Garlic Salt	1 tsp	2 tsp
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.

Contact

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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 medium pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **green onions**.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain **potatoes** in a colander.



Finish stew

- Stir **1 cup water** (dbl for 4 ppl) and **broth concentrates** into the pot with **chicken and veggies**. Bring to a gentle 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 **pepper**, to taste.



Prep

- Meanwhile, 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 cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



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 butter** (dbl for 4 ppl), 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.



Start stew

- Heat a large pot over medium-high heat.
- When hot, add **1 ½ tbsp butter** (dbl for 4 ppl), then swirl the pot until melted.
- Add **chicken**. Cook, stirring occasionally, until golden-brown, 3-4 min.
- Add **aromatics blend** and **2-3 thyme sprigs** (3-4 sprigs for 4 ppl). Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** and **¾ tsp garlic salt** (dbl for 4 ppl) into the pot. Cook, stirring often, until **chicken and veggies** are coated, 30 sec.



Finish and serve

- Return **potatoes** to the pot with **brown butter and green onions**. Add **3 tbsp milk** (dbl for 4 ppl), then mash until creamy. Season with **remaining garlic salt** and **pepper**, to taste.
- Carefully remove thyme sprigs from **stew**.
- Divide **mash** between bowls. Top with **chicken stew**.

Dinner Solved!