



# Homestead Chicken Stew

## with Brown-Butter Smashed Irish Champ

Family Friendly 30-40 Minutes

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or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

↻ Swap



Chicken Breasts\*  
2 | 4

↻ Swap



Protein Shreds  
200 g | 400 g



Chicken Thighs\*  
280 g | 560 g



Mirepoix  
227 g | 454 g



Green Peas  
56 g | 113 g



Russet Potato  
2 | 4



Chicken Broth Concentrate  
1 | 2



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp



Green Onion  
2 | 4

**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

- Before starting, wash and dry all produce.

- Cut **potatoes** 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.

2



### Prep

Swap | Chicken Breasts

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

3



### Start stew

Swap | Protein Shreds

- 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.

4



### Finish stew

- Stir **1 cup** (1 ⅔ cups) **water** and **broth concentrate** 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**.

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.

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**. (NOTE: 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.
- Divide **mash** between bowls. Top with **chicken stew**.

## 2 | Prep

Swap | Chicken Breasts

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**.\*\*

## 3 | Cook protein shreds

Swap | Protein Shreds

If you've opted to get **protein shreds**, cook **shreds** in the same way the recipe instructs you to cook the **chicken**. Then increase cook time to 5-7 minutes until **shreds** are crispy.\*\*

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



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