



# Homestyle Creamy Chicken Stew

with Cheddar Chive Biscuits

Discovery

40 Minutes



Chicken Breasts



Mirepoix



Cream Sauce Spice Blend



Chives



All-Purpose Flour



Baking Powder



Mayonnaise



Sour Cream



Cheddar Cheese, shredded



Green Peas



Chicken Broth Concentrate

## HELLO MIREPOIX

*A classic flavour base made up of carrots, celery and onions!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Measuring spoons, large bowl, measuring cups, large non-stick pan, 8x8-inch baking dish, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Mirepoix	113 g	227 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chives	7 g	7 g
All-Purpose Flour	1 ½ cups	3 cups
Baking Powder	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Green Peas	56 g	113 g
Chicken Broth Concentrate	1	2
Milk*	½ cup	1 cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
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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## Make biscuit dough

- Thinly slice **chives**.
- Stir together **mayo, sour cream, cheese, baking powder, half the chives, 3 tbsp water, 1 tsp sugar** and **½ tsp salt** (dbl all for 4 ppl) in a large bowl.
- Add **flour**, then stir until just combined. Set aside.



## Bake chicken stew and biscuits

- Transfer **chicken stew** to an 8x8-inch baking dish (9x13-inch for 4 ppl).
- Using 2 spoons, drop **1 tbsp biscuit dough at a time** onto **stew** in a single layer until all **biscuit dough** is used up.
- Bake in the **middle** of the oven until **biscuits** are golden and cooked through, 14-16 min.



## Prep chicken and start stew

- Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl until melted, 1 min.
- Add **chicken, peas** and **mirepoix**. Cook, stirring occasionally, until **chicken** is no longer pink and **veggies** soften, 3-4 min.



## Finish and serve

- Let **chicken stew and biscuits** cool for 3-5 min before serving.
- Divide between plates.

## Dinner Solved!



## Finish stew

- Sprinkle **Cream Sauce Spice Blend** over **chicken and veggies**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **broth concentrate, ½ cup water** and **½ cup milk** (dbl both for 4 ppl). Bring to a boil, stirring often.
- Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **stew** thickens slightly and **chicken** is cooked through, 2-3 min. \*\*
- Remove the pan from heat.
- Stir in **remaining chives**.
- Season with **salt** and **pepper**, to taste.