

HELLO Homestead Chicken Stew with Brown-Butter Smashed Irish Champ

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Family Friendly

25-35 Minutes











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 🎥



Breasts 2 | 4

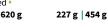
Breast, diced 620 g | 1240 g







310 g | 620 g





Green Peas 113 g | 227 g



Russet Potato





Chicken Broth Concentrate



Spice Blend

1 tbsp | 2 tbsp 1 2



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. **Cooking utensils** Colander, large pot, measuring spoons, medium pot, paper towels, potato masher



Cook potatoes

- · Before starting, wash and dry all produce.
- 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.



Prep

🗘 Swap | Chicken Breast

🗘 Swap | Tofu 🕽

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



Start stew

2 Double | Chicken Breasts, diced

- Heat a large pot over medium-high heat.
- When the pot is hot, add 1 ½ tbsp (3 tbsp)
 butter, then swirl 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.
- Cook, stirring often, until chicken and veggies are coated, 30 sec.



Make brown butter

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

Finish and serve

- Return **potatoes** to the pot with **brown butter** and **green onions**.
- Add 3 tbsp (6 tbsp) milk, then roughly mash potatoes. (NOTE: 'Smashed' potatoes will still have a few chunks!)
- Season with salt and pepper.
- Divide smashed potatoes between bowls.
 Top with chicken stew.

2 | Prep

Measurements

within steps

O Swap | Chicken Breast

If you've opted to get **chicken breasts**, prep and cook it in the same way the recipe instructs you to prep and cook the **diced chicken breasts**.

1 tbsp

(2 tbsp)

oil

2 | Prep tofu

O Swap | Tofu

If you've opted to get **tofu**, prep, cook and plate it the same way as the **diced chicken breasts**, flipping once, until golden-brown, 2-4 min.

3 | Start stew

🔀 Double | Chicken Breasts, diced

If you've opted for **double chicken**, cook it in the same way the recipe instructs you to cook the **regular portion of chicken**. Work in batches, if necessary.



Finish stew

- Stir 1 cup (1 ⅓ cups) water and broth concentrate into the pot with chicken and veggies. Bring to a boil over high.
- Once stew is 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: Stew will be on the thin side.)
- Season with salt and pepper.