



# Classic Bistro Chicken and Mushroom Sauce

with Garlic Green Beans and Roasted Potatoes

Special

30 Minutes



Chicken Breasts <sup>+</sup>  
2 | 4



Garlic, clove  
2 | 4



Mixed  
Mushrooms  
200 g | 400 g



Chicken Broth  
Concentrate  
2 | 4



Thyme  
7 g | 14 g



Green Beans  
170 g | 340 g



Truffle Sea Salt  
1 g | 2 g



Mayonnaise  
2 tbsp | 4 tbsp



Russet Potato  
2 | 4



Crispy Shallots  
28 g | 28 g



All-Purpose Flour  
1 tbsp | 2 tbsp



Dijon Mustard  
½ tbsp | 1 tbsp

**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.

Ingredient quantities	56 g	113 g
	2 person	4 person

1



### Prep and roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **thyme leaves** from stems, then finely chop **1 tbsp** (2 tbsp).
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **½ tbsp** (1 tbsp) **thyme** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the bottom and top of the oven, rotating sheets halfway through.)

4



### Cook green beans

- Heat the same pan (used in step 2) over medium-high, then add **green beans** and **¼ cup** (½ cup) **water**. Cook, stirring occasionally, until water evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter** and **garlic**. Cook, stirring often, until **butter** coats **green beans** and is fragrant, 1 min. Season with **salt** and **pepper**.
- Transfer to a medium bowl, then cover to keep warm.

2



### Cook chicken

- Pat **chicken** dry with paper towels. Season with **remaining thyme**, **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil**, then **chicken**. (**NOTE:** Cook chicken in 2 batches for 4 ppl, using ½ tbsp oil per batch.) Pan-fry until golden-brown, 1-2 min per side.
- Transfer **chicken** to another unlined baking sheet. Roast in the **middle** of the oven until cooked through, 8-10 min.\*\*

5



### Make sauce

- Add **1 tbsp** (2 tbsp) **butter** to the same pan, then swirl to melt.
- Add **mushrooms**. Cook, stirring occasionally, until softened, 3-4 min.
- Season with **½ tsp** (¼ tsp) **truffle sea salt** and **pepper**.
- Sprinkle **flour** over **mushrooms**. Cook, stirring often, until coats the **mushrooms**, 1 min.
- Add **broth concentrate**, **Dijon** and **¾ cup** (1 ½ cups) **water**. Cook, stirring constantly, until slightly thickened, 2-3 min.

3



### Prep veggies

- Trim **green beans**.
- Quarter **mushrooms**.
- Peel, then mince or grate **garlic**.
- Add **mayo**, **½ tsp** (¼ tsp) **garlic** and **½ tsp** (¼ tsp) **truffle sea salt** to a small bowl. Stir to combine.

6



### Finish and serve

- Thinly slice **chicken**. Add **any remaining juices** to the pan with **sauce**. Stir to combine.
- Divide **potatoes**, **green beans** and **chicken** between plates.
- Pour **gravy** over **chicken**.
- Sprinkle **crispy shallots** over **green beans**.
- Serve **truffle mayo** on the side for dipping.

\* 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.