



Chalet-Style Chicken Dinner

with Shallot Gravy and Creamy Mash

Discovery

35 Minutes



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Chicken Breasts



Double Chicken Breasts



Russet Potato



Green Beans



Shallot



Zesty Garlic Blend



Cream



Chicken Broth Concentrate



Gravy Spice Blend

CUSTOM RECIPE

This is a Custom Recipe. If you chose to double your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Double Chicken Breasts	4	8
Russet Potato	2	4
Green Beans	170 g	340 g
Shallot	1	2
Zesty Garlic Blend	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
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.



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1



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 large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until **potatoes** are fork-tender, 10-12 min.

4



Cook green beans

- Reheat the same pan over medium.
- When hot, add **green beans**, **¼ cup** (½ cup) **water** and **1 tsp** (2 tsp) **Zesty Garlic Blend**. Season with **salt** and **pepper**.
- Cook, stirring occasionally, until water evaporates, 4-5 min.
- Transfer to a plate, then cover to keep warm.

2



Prep

- Meanwhile, trim, then halve **green beans**.
- Peel, then finely chop **shallot**.

5



Make gravy

- Add **1 tbsp** (2 tbsp) **butter** to the same pan, then swirl until **butter** is melted, 1 min.
- Add **shallots**. Season with **remaining Zesty Garlic Blend**, **salt** and **pepper**. Cook, stirring often, until softened, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**, then stir to coat.
- Add **1 cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a gentle boil. Cook, stirring often, until **gravy** thickens slightly, 2-3 min.
- Remove from heat. Cover to keep warm.

3



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **2 tsp** (4 tsp) **Zesty Garlic Blend**, **salt** and **pepper**.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. Cook until golden, 1-2 min per side. Transfer to an unlined baking sheet.
- Roast in the **middle** of the oven until **chicken** is cooked through, 10-12 min.**

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

6



Finish and serve

- When **potatoes** are done, drain and return to the same pot, off heat.
- Mash **cream** and **1 tbsp** (2 tbsp) **butter** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.
- Thinly slice **chicken**. Stir **any juices** from the baking sheet into **gravy**.
- Divide **chicken**, **green beans** and **mash** between plates.
- Spoon **gravy** over **chicken** and **mash**.

Dinner Solved!