



Crispy Shallot-Topped Chicken

with Roasted Veggies and Gravy

Family Friendly 35 Minutes



CUSTOM RECIPE

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

Happy cooking!



Chicken Thighs



Chicken Breasts



Gravy Spice Blend



Russet Potato



Carrot



Chicken Salt



Zucchini



Chicken Broth Concentrate



Crispy Shallots



Garlic Salt

HELLO CHICKEN SALT

This beloved Aussie mix adds big umami flavour to everything it touches!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Chicken Breasts *	2	4
Gravy Spice Blend	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Carrot	170 g	340 g
Chicken Salt	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Chicken Broth Concentrate	1	2
Crispy Shallots	28 g	56 g
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 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.

Contact

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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. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.
- Mash **2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **garlic salt** and **pepper**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat. Transfer **chicken** to a plate. (**NOTE**: Chicken with finish cooking in step 5.)

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**.



Prep

- Meanwhile, halve **zucchini** lengthwise, then cut into ½-inch half-moons.
- Peel, then cut **carrot** into ¼-inch rounds.



Make gravy

- Add **1 tbsp butter** (dbl for 4 ppl) to the same pan, then swirl the pan until melted.
- Heat the pan over medium. Sprinkle **Gravy Spice Blend** into the pan, then whisk to combine. Gradually whisk in **¾ cup water** (dbl for 4 ppl) until smooth.
- Add **broth concentrate**. Bring to a simmer, whisking occasionally.
- Once simmering, add **chicken** and **any juices** from the plate. Cover and cook, flipping once, until **chicken** is cooked through, 5-7 min. ****** Season with **salt** and **pepper**, to taste.



Roast veggies

- Add **carrots**, **zucchini** and **1 tbsp oil** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper** and **chicken salt**, then toss to combine.
- Roast in the **middle** of the oven, stirring halfway through, until **veggies** are tender-crisp, 18-20 min.



Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **mash** and **veggies** between plates.
- Spoon **gravy** over **chicken**, then sprinkle **crispy shallots** over top.

Dinner Solved!