



Crispy Shallot-Topped Chicken

with Roasted Veggies and Gravy

Family Friendly

30-40 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



Chicken Broth Concentrate



Crispy Shallots



Garlic Powder



Zucchini



Carrot

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.

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 |
| Chicken Broth Concentrate | 1 | 2 |
| Crispy Shallots | 28 g | 56 g |
| Garlic Powder | 1 tsp | 2 tsp |
| Zucchini | 200 g | 400 g |
| Carrot | 170 g | 340 g |
| 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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1 Prep veggies

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



4 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 **salt, pepper** and **half the remaining garlic powder**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **chicken** to a plate. (**NOTE:** Chicken will 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**.



2 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.



5 Make gravy and finish chicken

- 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** and **remaining garlic powder** into the pan, then whisk to combine, 30 sec.
- Gradually whisk in **¾ cup water** (dbl for 4 ppl) and **broth concentrate** until smooth. 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, 6-8 min.**
- Season with **salt** and **pepper**, to taste.



3 Roast veggies

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



6 Finish and serve

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

Dinner Solved!