Crispy Skinned Chicken and Stuffing
with Herb Gravy and Creamy Mash

SPECIAL **45** Minutes

Spatchcock Chicken

Sage and Thyme

Ciabatta Bun

Almonds, sliced

Green Beans

All-Purpose Flour

Dried Cranberries

Chicken Broth Concentrate

Sour Cream

Garlic

Fig Jam

Yellow Potato

Onion-Celery Blend

HELLO SAGE

You can't have stuffing without this classic festive herb!

W42R17

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

Baking Sheet, 9x13-Inch Baking Dish, Measuring Spoons, Paper Towels, Potato Masher, 8x8-Inch Baking Dish, Small Pot, Aluminum Foil, 2 Medium Pots, Parchment Paper, Whisk, Measuring Cups, Garlic Press

Ingredients

	2 Person	4 Person
Spatchcock Chicken	½	1
Sage and Thyme	14 g	21 g
Ciabatta Bun	2 pc	4 pc
Almonds, sliced	28 g	56 g
Green Beans	170 g	340 g
All-Purpose Flour	1 tbsp	2 tbsp
Dried Cranberries	¼ cup	½ cup
Chicken Broth Concentrate	2	4
Sour Cream	3 tbsp	6 tbsp
Garlic	6 g	12 g
Fig Jam	1 tbsp	2 tbsp
Yellow Potato	300 g	600 g
Onion-Celery Blend	56 g	113 g
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.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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. ROAST CHICKEN

Pat **chicken** dry with paper towels, then season with **salt** and **pepper**. Arrange **chicken** in a 9x13-Inch baking dish, then brush over **half the** **fig jam** and drizzle over **½ tbsp oil** (dbl for 4 ppl). Roast in the **middle** of the oven until golden-brown, 20 min. Cover, with foil and continue roasting, until cooked through, 15-20 min.**

2. PREP & BAKE STUFFING

While **chicken** browns, roughly chop **sage** leaves. Strip **1 tbsp thyme leaves** from stems. Cut **ciabatta** into ½-inch pieces. Peel, then mince or grate **garlic**. Whisk together **1 broth concentrate** and **½ cup water** (dbl for 4 ppl), in a 8x8 baking dish (Use another 9x13-Inch dish for 4 ppl). Add **ciabatta**, **cranberries**, **thyme**, **onions and celery**, **half the garlic** and **half the sage**. Toss to combine. Bake in the **middle** of the oven, alongside **chicken**, until **ciabatta** is golden-brown and **veggies** are tender, 35-37 min. (**NOTE:** Cover loosely with foil if browning too quickly.)

3. BOIL POTATOES

While **stuffing** bakes, cut **potatoes** into ½-inch pieces. Add **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1-2 inches) to a large pot. 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 to the same pot, off heat. Using a masher, mash in **sour cream** and **1 tbsp butter** (dbl for 4 ppl), until smooth. Season with **salt** and **pepper**.

4. MAKE GRAVY

While **potatoes** cook, heat another medium pot over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **flour**, **remaining garlic** and **remaining sage**. Cook, stirring often, until fragrant, 1 min. Add **1 cup water** (dbl for 4 ppl), **remaining fig jam** and **remaining broth concentrate**. Cook, stirring often, until slightly thickened 6-8 min. Season with **salt** and **pepper**. Cover with a lid to keep warm. Set aside.

5. ROAST BEANS & ALMONDS

Finely chop the **almonds**. Trim **beans**, then cut in half. Toss **beans** and **almonds** with **½ tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, until tender crisp, 10-12 min.

6. FINISH AND SERVE

Carve **chicken**. Drizzle any **pan juices** from **chicken** over **stuffing** and toss to combine. Divide **chicken**, **mash**, **beans** and **stuffing** between plates. Serve **gravy** on the side, for dipping.

Dinner Solved!