



Farmhouse Chicken

with Brown Butter 'Champ' Mash

30 Minutes



Chicken Breasts



Russet Potato



Green Onions



Chicken Broth Concentrate



Carrot



Chicken Salt



All-Purpose Flour



Honey



Green Peas

HELLO BROWN BUTTER

Cooking butter until golden-brown and fragrant creates lots of toasty, rich flavour!

Start here

Before starting, wash and dry all produce.

Bust out

Vegetable peeler, colander, measuring spoons, potato masher, medium pot, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Russet Potato	460 g	920 g
Green Onions	2	4
Chicken Broth Concentrate	1	2
Carrot	340 g	680 g
Chicken Salt	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Honey	1 tbsp	2 tbsp
Green Peas	56 g	113 g
Milk*	¼ cup	½ cup
Unsalted Butter*	¼ cup	½ cup
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

Call or email us | (855) 272-7002

hello@hellofresh.ca

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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. Simmer uncovered until fork-tender, 10-12 min.

4



Make gravy

Melt **1 tbsp butter** (dbl for 4 ppl) in the same pan (from step 2) over medium. When **butter** is melted, add **flour**. Cook, whisking often, until light golden-brown, 1-2 min. Add **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a gentle boil. Once boiling, cook, whisking often, until **gravy** thickens slightly, 2-3 min. Remove the pan from heat and cover to keep warm.

2



Cook chicken

While **potatoes** cook, pat **chicken** dry with paper towels. Season with **half the chicken salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook on one side until golden, 6-7 min. Flip, then cover and continue cooking until cooked through, 6-7 min. ** Transfer **chicken** to a plate and cover to keep warm.

5



Finish potatoes

When **potatoes** are fork-tender, drain, then set them aside in the colander. Heat the same pot (from step 1) over medium. When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pot until melted. Continue to cook **butter**, stirring often, until golden-brown, 2-3 min. (TIP: Keep an eye on butter so it doesn't burn!) Return **potatoes** to the pot, then remove from heat. Mash **half the green onions** and **¼ cup milk** (dbl for 4 ppl) into **potatoes** and **brown butter** until creamy. Season with **salt** and **pepper**, to taste.

3



Cook veggies

While **chicken** cooks, peel, then halve **carrots** lengthwise, then cut into ¼-inch half-moons. Thinly slice **green onions**. Add **carrots**, **peas**, **honey**, **remaining chicken salt**, **¼ cup water** and **1 tbsp butter** (dbl both for 4 ppl) to a medium pot. Season with **pepper**. Bring to a boil over high heat. Once boiling, reduce heat to medium and cook, stirring occasionally, until **carrots** are tender and **liquid** is absorbed, 10-14 min.

6



Finish and serve

Thinly slice **chicken**. Stir any **chicken juices** from the plate into **gravy**. Divide **chicken**, **mash** and **veggies** between plates. Spoon **gravy** over **chicken**. Sprinkle **remaining green onions** over top.

Dinner Solved!