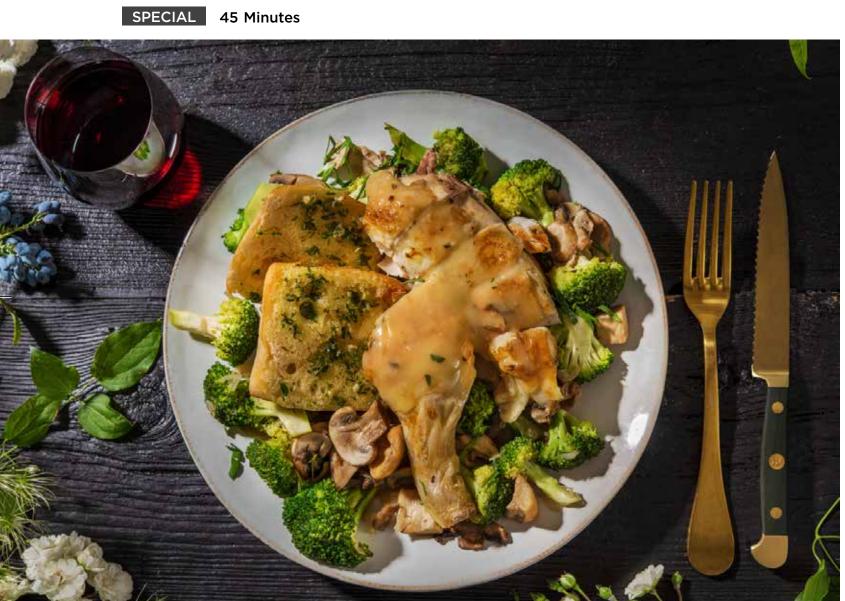


# Herb and Butter Roasted Chicken and Pan Gravy

with Mushrooms, Broccoli and Garlic Bread









Spatchcock Chicken





Shallot

Chicken Demi-Glace





Broccoli, florets





Thyme





Mixed Mushrooms

All-Purpose Flour

## **Start Strong**

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

**Bust Out** 

Garlic Press, 2 Baking Sheets, Parchment Paper, Small Bowl, Measuring Spoons, Paper Towels, Aluminum Foil, Large Pot

#### **Ingredients**

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	2 Person	4 Person
Spatchcock Chicken	1/2	1
Garlic	6 g	12 g
Shallot	100 g	200 g
Chicken Demi-Glace	2	4
Ciabatta Bun	2	4
Broccoli, florets	227 g	454 g
Parsley	7 g	14 g
Thyme	7 g	7 g
Mixed Mushrooms	227 g	454 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Salt and Pepper*		
Oil*		

<sup>\*</sup> Pantry items

#### **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.



#### 1. PREP

Strip 1 ½ tbsp thyme leaves (dbl for 4 ppl). Finely chop parsley. Peel, then mince or grate garlic. Stir together half the garlic, half the parsley, 1 tbsp thyme and 3 tbsp room temp butter (dbl both for 4 ppl) in a small bowl. Season with salt and pepper. Pat chicken dry with paper towels, then season with salt and pepper.



#### 2. ROAST CHICKEN & PREP

Add **chicken** on a parchment-lined baking sheet, then rub all over with **half the herb butter**. Roast in **middle** of oven, until cooked through, 30-35 min (40-45 min for 4 ppl).\*\* Meanwhile, peel, then thinly slice **shallot**. Remove **shiitake mushroom stems**, then roughly chop **all mushrooms**. Cut **broccoli** into bite-sized pieces.



#### 3. MAKE GARLIC BREAD

While **chicken** cooks, halve **buns** and arrange cut-side up on another parchment-lined baking sheet. Spread **remaining herb butter** over cut-side of **buns**. Toast in **top** of oven, until golden-brown, 4-5 min. (**TIP:** Keep an eye on your buns so they don't burn!) When **buns** are toasted, cover with foil to keep warm and set aside.



#### 4. COOK VEGGIES

While **garlic bread** toasts, heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**, **broccoli**, **shallots**, **remaining thyme**, **remaining garlic**, and **3 tbsp water** (dbl for 4 ppl). (**TIP:** You may need to cook in batches for 4 ppl.) Cover and cook, until just tendercrisp, 3 min. Uncover and cook, stirring often, until tender-crisp and **liquid** is absorbed, 2-3 min. Season with **salt** and **pepper**. Transfer to a plate and cover to keep warm.



#### 5. MAKE GRAVY

When **chicken** is done, transfer to a clean cutting board. Cover with foil. Heat the same pot over medium heat. When hot, add any **chicken juices** from the baking sheet. Add **flour**. Cook, stirring often, 1-2 min. Add **chicken demi-glace** and ½ **cup water** (dbl for 4 ppl). Increase heat to medium-high. Cook, stirring often, until slightly thickened, 1-2 min. Season with **salt** and **pepper**.



#### 6. FINISH AND SERVE

Divide **chicken** and **veggies** between plates. Sprinkle **remaining parsley** over **veggies** and pour **gravy** over **chicken**. Serve with **garlic bread**.

### **Dinner Solved!**



<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F, as size may vary.