



Herb and Butter Roasted Chicken and Pan Gravy with Mushrooms, Broccoli and Garlic Bread

SPECIAL 45 Minutes



Spatchcock Chicken



Garlic



Shallot



Chicken Demi-Glace



Ciabatta Bun



Broccoli, florets



Parsley



Thyme



Mixed Mushrooms



All-Purpose Flour

HELLO SPATCHCOCK CHICKEN

Tender, juicy chicken with crispy skin in a fraction of the time it usually takes to roast a whole chicken!

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

	2 Person	4 Person
Spatchcock Chicken	½	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*		

* 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.



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**.



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 tender-crisp, 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.



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.



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**.



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.



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!

