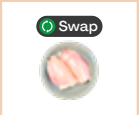




Homestead Chicken Stew

with Brown-Butter Smashed Irish Champ

Family Friendly 30-40 Minutes



Chicken Thighs
280 g | 560 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts
2 | 4



Mirepoix
227 g | 454 g



Green Peas
56 g | 113 g



Russet Potato
2 | 4



Chicken Broth Concentrate
1 | 2



Cream Sauce Spice Blend
1 tbsp | 2 tbsp



Green Onion
2 | 4

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.

Pantry items | Unsalted butter, salt, pepper, milk

Cooking utensils | Colander, measuring spoons, potato masher, medium pot, large pot, paper towels

1



Cook potatoes

• Before starting, wash and dry all produce.

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** (use same for 4 ppl) and **enough water to cover** (by approx. 1 inch) to a medium pot.
- Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain **potatoes** in a colander.

2



Prep

Swap | **Chicken Thighs**

- Meanwhile, thinly slice **green onions**.
- Pat **chicken** dry with paper towels, then cut into 1-inch pieces. Season with **salt** and **pepper**.

3



Start stew

- Heat a large pot over medium-high heat.
- When the pot is hot, add **1 ½ tbsp** (3 tbsp) **butter**, then swirl until melted.
- Add **chicken**. Cook, flipping once, until golden-brown, 3-4 min.
- Add **mirepoix**. Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min.
- Sprinkle **Cream Sauce Spice Blend** into the pot.
- Cook, stirring often, until **chicken** and **veggies** are coated, 30 sec.

4



Finish stew

- Stir **1 cup** (1 ⅓ cups) **water** and **broth concentrate** into the pot with **chicken** and **veggies**. Bring to a boil over high.
- Once **stew** is boiling, add **peas**, then reduce heat to medium.
- Cover and cook, stirring occasionally, until **veggies** are tender and **chicken** is cooked through, 8-10 min. **** (NOTE: Stew will be on the thin side.)**
- Season with **salt** and **pepper**, to taste.

5



Make brown butter

- Meanwhile, while **potatoes** drain in the colander, carefully wipe dry the medium pot (from step 1), then reheat over medium.
- When the pot is hot, add **2 tbsp** (4 tbsp) **butter**, then swirl until **butter** is golden-brown and stops foaming, 1-2 min. **(TIP: Keep an eye on butter so it doesn't burn!)**
- Add **green onions**, then remove from heat. Stir until softened slightly, 30 sec.

6



Finish and serve

- Return **potatoes** to the pot with **brown butter** and **green onions**.
- Add **3 tbsp** (6 tbsp) **milk**, then roughly mash **potatoes**.
- Season with **salt** and **pepper**, to taste.
- Divide **smashed champ** between bowls. Top with **chicken stew**.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

2 | Prep

Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, prep, cook and plate in the same way the recipe instructs you to cook the **chicken breasts**. ******

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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



Issue with your meal? Scan the QR code to share your feedback.