



Gravy-Smothered Chicken and Mushrooms

WITH SOUR CREAM MASHED POTATOES

Meal Kit



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Colander, Medium Pot, Large
Non-Stick Pan

Ingredients

2 oz. Sour Cream
2 tsp. Chicken Demi-Glace
Concentrate
1 oz. Flour
2 Russet Potatoes
8 oz. Carrot
4 oz. Cremini Mushrooms
1 Yellow Onion
.9 oz. Butter
½ tsp. Poultry Seasoning

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.

Customize It Options

12 oz. Boneless Skinless Chicken
Breasts
12 oz. Sirloin Steaks
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
16 oz. USDA Choice New York Strip
Steak
12 oz. Filets Mignon

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

View nutritional information at www.homechef.com/22078

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **butter**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **filets mignon, NY strip steaks, or sirloin steaks**, follow same instructions as chicken in Steps 3 and 5, searing 2-3 minutes per side, then simmering, stirring occasionally, until steaks reach minimum internal temperature, 12-14 minutes. Rest, 3 minutes.



1. Make the Mashed Potatoes

- Peel and cut **potatoes** into large chunks.
- Bring a medium pot with potato chunks covered by **water** to a boil. Once boiling, cook until fork-tender, 14-18 minutes.
- Reserve ½ cup potato cooking water. Drain potatoes in a colander and return to pot. Add **sour cream**, ⅔ the **butter** (reserve remaining for sauce), and ¼ tsp. **salt**. Mash until smooth. *If too thick, add potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- While potatoes boil, continue recipe.



2. Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼" slices at an angle.
- Cut **mushrooms** into ¼" slices.
- Halve and peel **onion**. Cut halves into ¼" dice.



3. Start the Chicken

- Pat **chicken** dry and season both sides with **poultry seasoning** and a pinch of **pepper**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook until browned on each side, 2-4 minutes.
- *Chicken will finish cooking in a later step.*
- Transfer chicken to a plate. Keep pan over medium heat.



4. Add the Vegetables

- Add 2 tsp. **olive oil**, **carrots**, **onions**, and a pinch of **salt** and **pepper** to hot pan. Stir occasionally until onions are tender and lightly browned, 5-7 minutes.
- Add remaining **butter** and **flour**. Stir until combined and no dry flour remains, 30-60 seconds.
- Add **demi-glace**, ½ cups **water**, ¼ tsp. salt, and ¼ tsp. pepper. Stir to combine.



5. Finish Chicken and Finish Dish

- Add **mushrooms** and seared **chicken** to hot pan and cover. Bring to a simmer.
- Once simmering, stir occasionally until sauce has slightly thickened and chicken reaches a minimum internal temperature of 165 degrees, 12-14 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, slicing chicken, if desired. Bon appétit!