



In your box

- .6 oz. Butter
- 12 oz. Yukon Potatoes
- 2 oz. Sour Cream
- 3 Thyme Sprigs
- 1 Shallot
- 13 oz. Boneless Skinless Chicken Breasts
- 5 oz. Peas
- 2 fl. oz. White Cooking Wine
- 2 tsp. Chicken Demi-Glace
- 1 tsp. Cornstarch



Sunday Supper Chicken

with mashed potatoes and gravy

NUTRITION per serving—Calories: 646, Carbohydrates: 50g, Fat: 25g, Protein: 47g, Sodium: 1692mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ☐ ☐ ☐ ☐
Not Spicy

You will need

Olive Oil, Salt, Pepper

Small Pot, Colander, Medium Pan, Small Pan, Mixing Bowl

Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **butter**



1

Cook the Mashed Potatoes

- Cut **potatoes** into 1" dice.
- Bring a small pot with potatoes covered in **water** to a boil. Cook until tender, 14-18 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander.
- Return potatoes to pot and add **sour cream**, half the **butter** (reserve remaining for gravy), and ¼ tsp. **salt**. Mash until smooth. *If too dry, add reserved potato cooking water 1 Tbsp. at a time until desired consistency is reached.* Set aside.
- While potatoes cook, prepare ingredients.



2

Prepare the Ingredients

- Stem and coarsely chop **thyme**.
- Peel and halve **shallot**. Slice thinly.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



3

Cook the Chicken

- Place a medium pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Sprinkle chicken with **thyme** and remove from pan. Tent with foil and rest at least 3 minutes.
- Reserve pan; no need to wipe clean.
- While chicken cooks, cook peas.



4

Cook the Peas

- Place a small pan over medium heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until tender, 3-4 minutes.
- Add **peas**, 2 Tbsp. **water**, and a pinch of **salt** and **pepper**. Stir occasionally until peas are hot and water has evaporated, 1-2 minutes.
- Remove pan from burner.



5

Make the Gravy

- Combine ¼ cup **water**, **white cooking wine**, **demi-glace**, and **cornstarch** in a mixing bowl.
- In pan used to cook chicken, add demi-glace-cornstarch mixture and stir vigorously.
- Place pan over medium-high heat and bring to a boil. Cook until thickened, 30 seconds.
- Remove from burner and swirl in remaining **butter**.
- Plate dish as pictured on front of card, spooning gravy on **potatoes** and **chicken**. Bon appétit!