



## Creamy Mushroom Chicken

over Mashed Potatoes & Wilted Spinach



30-40min



2 Servings

We discovered the tastiest way to sneak veggies into your daily routine—add them to mashed potatoes! In this case, we stir in fresh baby spinach; it adds a hit of green plus a silky texture to the creamy mash. Delicious and nutritious is a win-win. These hearty potatoes are the perfect side to pair with pan-roasted chicken breast topped with a creamy mushroom-Dijon mustard pan-sauce.

## What we send

- 18 oz red potatoes
- garlic
- 3 oz baby spinach
- 4 oz baby bella mushrooms
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz paprika
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard <sup>17</sup>
- 1 oz cream cheese <sup>7</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- butter <sup>7</sup>

## Tools

- medium pot
- colander
- microplane or grater
- medium skillet
- potato masher or fork

## Allergens

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 48g, Proteins 48g



### 1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Transfer to a medium pot. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Uncover and cook until potatoes are tender when pierced with a fork, 10-12 minutes.



### 2. Wilt spinach

Meanwhile, thinly slice **1 large garlic clove**. Transfer **spinach** to a colander. Add half of the garlic to pot with **potatoes** for the last 2 minutes of cooking. Reserve **¼ cup cooking water**, then drain potatoes over spinach. Return to pot and cover to keep warm until step 6.



### 3. Prep ingredients

Trim stem ends from **mushrooms**, then thinly slice caps. Separately, finely grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon lemon juice**. Cut any remaining lemon into wedges. Pat **chicken** dry and season all over with **salt, pepper**, and **½ teaspoon paprika**. In a measuring cup, stir to combine **chicken broth concentrate, Dijon mustard**, and **⅔ cup water**.



### 4. Cook chicken & mushrooms

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until browned and cooked through, about 4 minutes per side. Transfer to a plate. Add **mushrooms** and **1 tablespoon oil** to same skillet. Season with **salt and pepper**. Cook, stirring occasionally, until tender, 2-3 minutes. Stir in **remaining sliced garlic**.



### 5. Finish sauce

Add **broth mixture** to skillet with **mushrooms**. Bring to a boil, scraping up browned bits from the bottom; cook until reduced by half, 2-3 minutes. Reduce heat to medium. Whisk in **cream cheese** and **lemon juice** until sauce is smooth. Season to taste with **salt and pepper**. Return **chicken and any juices** to skillet and turn to coat in sauce. Cover to keep warm.



### 6. Finish potatoes & serve

Warm **potatoes** over medium heat. Add **reserved cooking water, 2 tablespoons butter**, and **lemon zest** to pot. Use a potato masher or fork to mash potatoes until smooth. Serve **mashed potatoes** topped with **chicken, mushrooms**, and **sauce**. Serve with **any lemon wedges** alongside for squeezing over top. Enjoy!