



20-Min: Chicken Marengo

with Mashed Potatoes



ca. 20min



2 Servings

Named in honor of the battle where Napoleon defeated the Austrian army, Chicken Marengo has a storied past—but no one disputes its deliciousness! This speedy version uses tender boneless chicken thighs in a stew made with golden onions, sliced mushrooms, and fresh tomatoes. We serve buttery mashed potatoes alongside to help sop up the flavorful sauce. You'll know that at least when it comes to dinner, you've won the battle.

What we send

- 2 potatoes
- 10 oz pkg cubed chicken thighs
- 1 yellow onion
- garlic
- 4 oz mushrooms
- 2 plum tomatoes
- 6 oz tomato paste
- ¼ oz fresh thyme
- 1 pkt chicken broth concentrate
- ¼ oz fresh parsley

What you need

- kosher salt & ground pepper
- ¼ cup milk ⁷
- butter ⁷
- olive oil
- sugar

Tools

- medium pot
- medium Dutch oven or pot
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 690kcal, Fat 32g, Carbs 64g, Protein 39g



1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil. Uncover, reduce heat to medium-high, and cook until easily pierced with a fork, 10-12 minutes. Drain potatoes and return to pot. Add **¼ cup milk** and **2 tablespoons butter**; cover to keep warm and allow butter to melt.



4. Cook onions

Add **onions** to pot with **chicken** and cook, stirring occasionally, until onions are just browned and tender, 3-5 minutes. Stir in **garlic** and **1 tablespoon tomato paste** and cook until fragrant, about 30 seconds.



2. Sear chicken

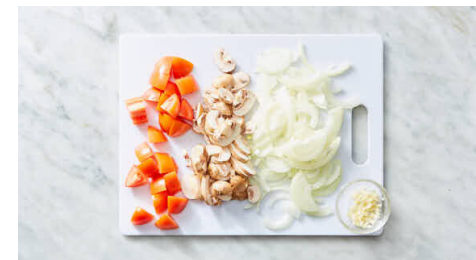
Meanwhile, pat **chicken** dry, then season all over with **salt** and **pepper**.

Heat **2 tablespoons oil** in a medium Dutch oven or pot over medium-high. Add chicken and cook, stirring occasionally, until just browned (chicken will not be cooked through), 3-5 minutes.



5. Build stew

To pot with **chicken and onions**, add **mushrooms, tomatoes**, and **3 thyme sprigs**. Stir in **chicken broth concentrate**, **½ cup water**, and **¼ teaspoon sugar**. Cover and cook, stirring occasionally, until veggies are tender, about 3 minutes. Uncover and cook, stirring occasionally, until sauce is reduced by half and chicken is cooked through, 3-5 minutes more.



3. Prep ingredients

While **chicken** cooks, halve and thinly slice **all of the onion**. Finely chop **2 teaspoons garlic**. Thinly slice **mushrooms**. Cut **tomatoes** into 1-inch pieces.






6. Finish & serve

Coarsely chop **parsley leaves and stems**.

Mash **potatoes** with a potato masher or fork; season to taste with **salt** and **pepper**. Season **stew** to taste with **salt** and **pepper**. Spoon **mashed potatoes** onto plates and top with a few spoonfuls of **chicken stew**. Garnish with **parsley**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**