

# DINNERLY



## Roasted Chicken & Creamy Mushroom Sauce

with Mashed Potatoes



30-40min



2 Servings

Sometimes we eat cake for dinner. Other times, we make a flavor-packed dinner with juicy chicken breast, sweet peas, creamy mashed potatoes, and savory mushroom gravy. It's called balance. We've got you covered!

## WHAT WE SEND

- 1 russet potato
- 10 oz pkg boneless, skinless chicken breast
- 4 oz mushrooms
- 2½ oz peas
- ¼ oz granulated garlic
- 1 oz cream cheese <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter <sup>7</sup>
- all-purpose flour (or gluten-free alternative)

## TOOLS

- medium saucepan
- rimmed baking sheet
- medium skillet
- 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 550kcal, Fat 23g, Carbs 49g, Protein 41g



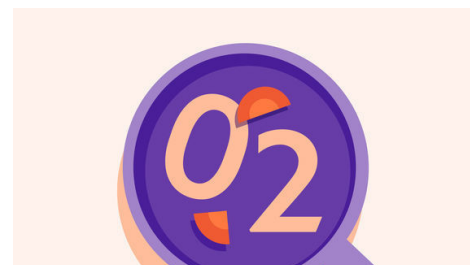
### 1. Cook potatoes

Preheat oven to 425°F with a rack in the upper third. Peel **potato**, then cut into 1-inch pieces. Place potatoes in a medium saucepan with **1 teaspoon salt** and enough water to cover by 1 inch. Cover and bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm.



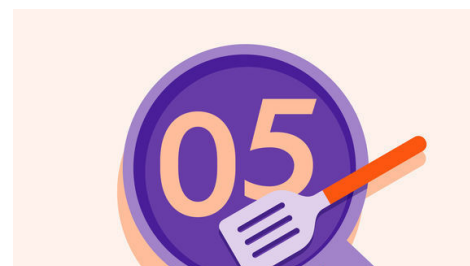
### 4. Mash potatoes

Return saucepan with **potatoes** to medium heat. Add **1 tablespoon butter**, then use a potato masher or fork to coarsely mash. Add **1–2 tablespoons reserved cooking water** at a time until desired consistency is reached. Season to taste with **pepper**.



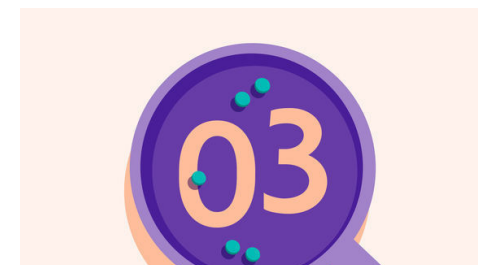
### 2. CHICKEN VARIATION

Meanwhile, pat **chicken** dry and place on a rimmed baking sheet. Lightly drizzle with **oil**, then season with **salt** and **pepper**. Roast on upper oven rack until chicken is cooked through, about 15 minutes. Transfer chicken to a cutting board to rest. Meanwhile, trim stems from **mushrooms**, then thinly slice caps.



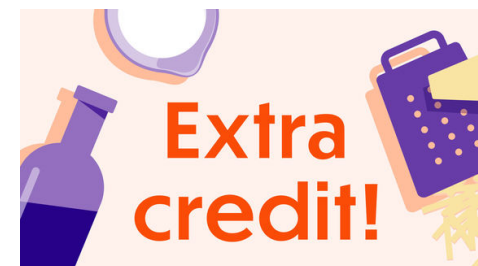
### 5. Make sauce & serve

In a liquid measuring cup, whisk **cream cheese**, **½ teaspoon flour**, and **½ cup water** until smooth. Stir into skillet with **mushrooms**. Cook over medium heat, stirring, until **sauce** is slightly thickened, about 2 minutes. Thinly slice **chicken**, and serve with **mashed potatoes** and **peas** alongside. Spoon **mushroom sauce** over top. Enjoy!



### 3. Sauté peas & mushrooms

Melt **1 tablespoon butter** in a medium skillet over medium-high. Add **peas**; season with **salt** and **pepper**. Cook until warmed through, 1–2 minutes. Transfer to a bowl; cover. Melt **1 tablespoon butter** in same skillet over medium-high. Add **mushrooms**, **¼ teaspoon garlic powder**, and **a pinch of salt**. Cook, stirring, until mushrooms are browned, 2–3 minutes. Remove from heat.



### 6. Feeding a crowd?

Bulk up the sides in this dish with roasted broccoli and carrots or a refreshing arugula salad.