



## Chicken Pot Parmentier with Sweet Potato Mash

& Fresh Tarragon



1,5h



2 Servings

This homey French dish is just like a classic chicken pot pie except rich and creamy mashed sweet potatoes top it off! The buttery potatoes brown in a hot oven while the hearty chicken and veggie filling thickens. Using ready to heat shredded chicken is a major time saver while fresh tarragon adds a distinct herbal flavor. Serve in a heavy skillet for a casual yet elegant meal--perfect for any night of the week!



## What we send

- 2 sweet potatoes
- 2 (1 oz) sour cream <sup>1</sup>
- 1 yellow onion
- 1 small bag carrots
- 1 small bag celery
- ¼ oz fresh tarragon
- ½ lb pkg ready to heat chicken
- 1 pkt chicken broth concentrate
- 2½ oz peas
- ¼ oz granulated garlic

## What you need

- kosher salt & ground pepper
- 8 Tbsp butter <sup>1</sup>
- all-purpose flour <sup>2</sup>
- 1 egg yolk <sup>3</sup>

## Tools

- medium saucepan
- potato masher or fork
- medium ovenproof skillet
- rimmed baking sheet

## Allergens

Milk (1), Wheat (2), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 980kcal, Fat 54g, Carbs 83g, Protein 38g



## THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

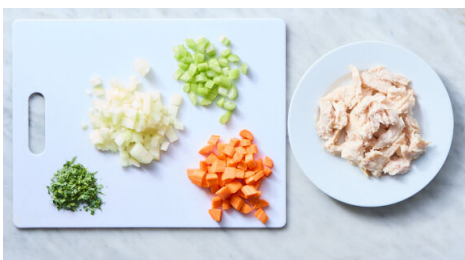
### 1. Boil potatoes

Peel **potatoes**; cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat. Cook over medium-low heat until fork-tender, 15-20 minutes. Reserve **¼ cup cooking water**; drain potatoes; return to saucepan off heat. Add **sour cream, cooking water, and 4 tablespoons butter**; mash with a potato masher or fork until smooth.



### 4. Finish filling

Stir in **chicken broth, peas, shredded chicken, half of the tarragon, ½ teaspoon granulated garlic, and 1 cup water**. Bring to a simmer, scraping up any browned bits from bottom of skillet. Cook over medium heat, stirring, until sauce is slightly thickened, 2-4 minutes. Remove from heat; season to taste with **salt and pepper**.



### 2. Prep ingredients

Preheat oven to 425°F with a rack in the center.

While **potatoes** cook, coarsely chop **onion**. Quarter **carrot** lengthwise and cut into ½-inch pieces. Coarsely chop **celery**. Pick **tarragon leaves** from stems and coarsely chop; discard stems.

Break up **shredded chicken** into 1-inch pieces.



### 5. Assemble pot Parmentier

Season **potatoes** to taste with **salt and pepper**, then stir in **egg yolk**.

Transfer **potatoes** to a large resealable plastic bag; cut a 1-inch opening in one corner. Pipe potatoes in an even layer over **filling**. Use a spatula or back of a spoon to smooth and create swooping pattern.

Melt **2 tablespoons butter**, then drizzle over mashed potatoes.



### 3. Cook veggies

Heat **2 tablespoons butter** in a medium ovenproof skillet over medium-high. Add **onions, celery, and carrots**; cook, stirring occasionally, until softened and just starting to brown, 3-5 minutes. Add **1½ tablespoons flour**; cook, stirring constantly, until fragrant, about 1 minute.



### 6. Bake & serve

Place skillet on a rimmed baking sheet. Bake on center oven rack until **potatoes** are browned and **sauce** is bubbling, 20-25 minutes.

Let **chicken pot Parmentier** cool for 10-15 minutes before serving. Garnish with **remaining tarragon**. Enjoy!