

# DINNERLY



## Mashed Potato Chicken Pot Pie

with Mushrooms, Carrots & Peas



1h



2 Servings

Sweet pies get lots of love year-round. Don't savory pies deserve a little recognition? We've got you covered! (2-p serves 4; 4-p serves 8)



## WHAT WE SEND

- 4 potatoes
- ¼ oz granulated garlic
- 1 medium bag carrots
- 1 yellow onion
- ½ lb mushrooms
- 2 (½ lb) pkgs chicken breast strips
- 10 oz Alfredo sauce<sup>1</sup>
- 5 oz peas
- ¼ oz mushroom seasoning
- 2 pkts chicken broth concentrate
- ¼ oz fresh parsley

## WHAT YOU NEED

- kosher salt & ground pepper
- 4 Tbsp butter<sup>1</sup>
- ¾ c milk<sup>1</sup>
- olive oil
- apple cider vinegar (or white wine vinegar)

## TOOLS

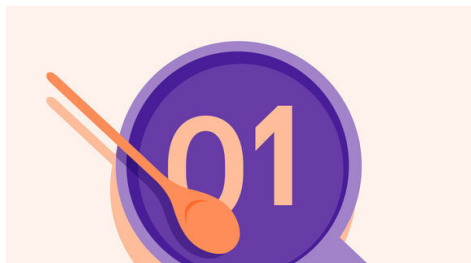
- medium saucepan
- potato masher or fork
- large ovenproof skillet (preferably cast-iron)

## ALLERGENS

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

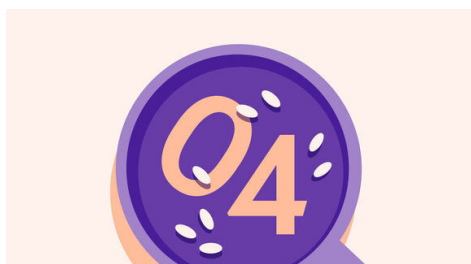
## NUTRITION PER SERVING

Calories 680kcal, Fat 34g, Carbs 63g, Protein 38g



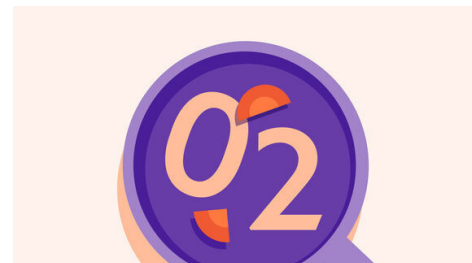
### 1. Mash potatoes

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. Return to pot with **4 tablespoons butter**, **½ teaspoon garlic powder**, and **¾ cup milk**; cover to melt butter. Mash with a fork or potato masher and season with **salt** and **pepper**.



### 4. Build sauce

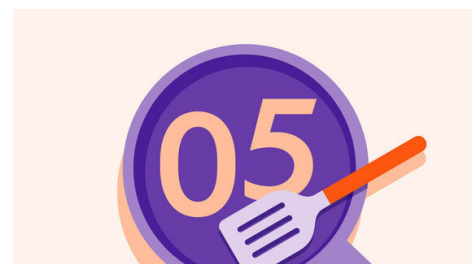
To same skillet over medium-high, add **onions and carrots** and season to taste. Cook, stirring occasionally, until softened, about 5 minutes. Reduce heat to medium, add **1 cup water** and bring to a simmer, scraping up bits from bottom of pan. Add **broth packets**, **Alfredo sauce**, and **peas**; bring to a simmer. Add **mushroom seasoning**, **1 teaspoon vinegar**, and **½ teaspoon garlic powder**.



### 2. Prep ingredients

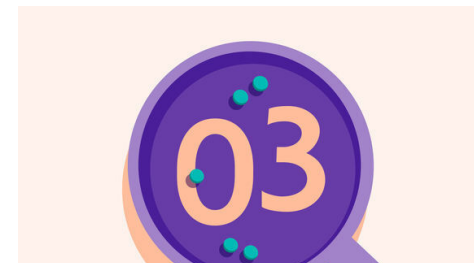
Preheat oven to 425°F with a rack in the center.

Quarter **carrot** lengthwise and cut into ½-inch pieces. Halve **onion**, peel, and cut one half into ¼-inch pieces (save rest for own use). Cut **mushrooms** into ¼-inch thick slices.



### 5. Bake pie

Season **sauce** to taste with **salt** and **pepper**. Return **chicken and mushrooms** to pan and toss to coat in **sauce**. Spoon **mashed potatoes** over top of skillet. Transfer to center oven rack and bake until **filling** is bubbling and top is just lightly browned, about 20 minutes.



### 3. Cook chicken & mushrooms

Pat **chicken** dry and season with **salt** and **pepper**. Heat **2 tablespoons oil** in a large cast-iron skillet over medium-high. Add chicken and cook until browned and cooked through, 4–6 minutes. Transfer to a bowl. Add **mushrooms** (add more oil if pan looks dry) and cook until just softened and beginning to brown, 6–8 minutes. Transfer to bowl with chicken.



### 6. Finish pie & serve

Switch oven to broil and cook until top is browned, 1–3 minutes (watch closely as broilers vary). Let cool 5 minutes. Meanwhile, coarsely chop **parsley leaves**; discarding stems.

Garnish top of cooled **pot pie** with **chopped parsley** and scoop or slice to serve. Enjoy!