

MARLEY SPOON



Creamy Chicken Dijon

with Mashed Potatoes & Garlicky Chard



30-40min



2 Servings

We take quick-cooking boneless, skinless chicken breasts to the next level, thanks to a creamy Dijon mustard pan sauce scented with fresh thyme. We serve the chicken alongside buttery mashed potatoes and garlicky Swiss chard, a hearty leafy green.

What we send

- 2 Yukon gold potatoes
- 12 oz green Swiss chard
- garlic (use 2 large cloves)
- 1 shallot (use half)
- ¼ oz fresh thyme
- 12 oz pkg boneless, skinless chicken breasts
- 1 pkt chicken broth concentrate
- ½ oz Dijon mustard ¹⁷
- 2 pkts cream cheese ⁷

What you need

- kosher salt & pepper
- olive oil
- all-purpose flour ¹
- butter ⁷

Tools

- medium saucepan
- colander
- medium skillet
- potato masher or fork

Allergens

Wheat (1), Milk (7), Sulphites (17).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

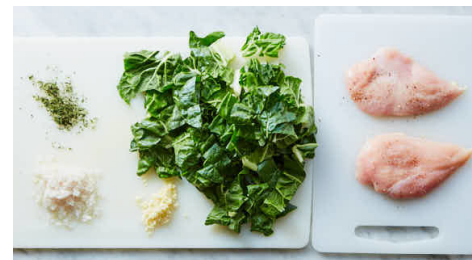
Nutrition per serving

Calories 790kcal, Fat 44g, Carbs 52g, Protein 48g



1. Make mashed potatoes

Peel **potatoes**, cut into 1-inch pieces, and place in a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Reduce heat to medium, uncover, and cook until easily pierced with a fork, 10-12 minutes. Reserve **2 tablespoons cooking water**, then drain and return potatoes to saucepan. Cover to keep warm.



2. Prep ingredients

Trim any tough **Swiss chard stems**; stack **Swiss chard leaves** together. Slice leaves and stems crosswise into 1-inch ribbons. Peel and finely chop **2 teaspoons garlic**. Peel and finely chop **half of the shallot** (save rest for own use). Pick **2 teaspoons thyme leaves**; discard stems and finely chop leaves. Pat **chicken** dry and season all over with **salt** and **pepper**.



3. Cook Swiss chard

Heat **1 tablespoon oil** and **1 teaspoon of the garlic** in a medium skillet over medium-high, stirring, until fragrant, about 1 minute. Add **Swiss chard** in large handfuls, stirring after each addition, until chard is bright green and tender, 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer to a bowl; cover to keep warm. Wipe out skillet.



4. Cook chicken

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** and cook until well browned and cooked through, 3-4 minutes per side. Transfer chicken to a plate. Immediately add **chopped shallots, chopped thyme leaves, remaining garlic, 2 teaspoons oil**, and **1 teaspoon flour** to skillet. Cook, stirring, until shallots are softened, 1-2 minutes.



5. Make sauce

Add **chicken broth concentrate, Dijon, ½ cup water**, and **1 of the cream cheese packets** to skillet, whisking to combine. Bring to a simmer over medium-high, scraping up any browned bits, until sauce is thickened, 3-5 minutes. Return chicken to skillet and simmer until warmed through, 1-2 minutes more.



6. Finish & serve

Return **potatoes** to medium heat. Add **reserved cooking water, 2 tablespoons butter**, and **remaining cream cheese**. Using a potato masher or fork, mash to combine. Season to taste with **salt** and **pepper**. Serve **chicken** and **sauce** alongside **mashed potatoes** and **garlicky chard**. Enjoy!