



Creamy Mushroom Chicken, Spinach & Mash

featuring Philadelphia cream cheese



30-40min



2 Servings

It's official, sweater weather is just around the corner—bring on the comfort food. There are a lot of wins on this plate. First, we found the tastiest way to sneak veggies into your daily routine—add them to mashed potatoes! But most importantly, stirring Philadelphia cream cheese and broth into sautéed mushrooms and garlic creates a rich and cozy sauce for pan-roasted chicken breasts. It's a dinnertime win.

What we send

- 2 russet potatoes
- garlic
- 3 oz baby spinach
- 4 oz baby bella mushrooms
- 1 lemon
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz paprika
- 1 pkt chicken broth concentrate
- 1 pkt Dijon mustard ¹⁷
- 1 oz Philadelphia cream cheese ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷

Tools

- medium pot
- colander
- microplane or grater
- medium skillet
- potato masher or fork

Allergens

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

Nutrition per serving

Calories 650kcal, Fat 31g, Carbs 48g, Proteins 48g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Transfer to a medium pot. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil over high heat. Uncover and cook until potatoes are tender when pierced with a fork, 10-12 minutes.



2. Wilt spinach

Meanwhile, thinly slice **1 large garlic clove**. Transfer **spinach** to a colander. Add half of the garlic to pot with **potatoes** for the last 2 minutes of cooking. Reserve **¼ cup cooking water**, then drain potatoes over spinach to wilt. Transfer potatoes and spinach to same pot and cover to keep warm until step 6.



3. Prep ingredients

Trim stem ends from **mushrooms**, then thinly slice caps. Separately, finely grate **½ teaspoon lemon zest**, then squeeze **1 teaspoon lemon juice**. Cut any remaining lemon into wedges. Pat **chicken** dry and season all over with **salt, pepper**, and **½ teaspoon paprika**. In a measuring cup, stir to combine **chicken broth concentrate, Dijon mustard**, and **⅔ cup water**.



4. Cook chicken & mushrooms

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chicken** and cook until browned and cooked through, about 4 minutes per side. Transfer to a plate. Add **mushrooms** and **1 tablespoon oil** to same skillet. Season with **salt and pepper**. Cook, stirring occasionally, until tender, 2-3 minutes. Stir in **remaining sliced garlic**.



5. Finish sauce

Add **broth mixture** to skillet with **mushrooms**. Bring to a boil, scraping up any browned bits. Cook until reduced by half, 2-3 minutes. Reduce heat to medium. Whisk in **Philadelphia cream cheese** and **lemon juice** until sauce is smooth. Season to taste with **salt and pepper**. Return **chicken and any juices** to skillet and turn to coat in sauce. Cover to keep warm.



6. Finish potatoes & serve

Warm **potatoes** over medium heat. Add **reserved cooking water, lemon zest**, and **2 tablespoons butter** to pot. Use a potato masher or fork to mash potatoes until smooth. Serve **mashed potatoes** topped with **chicken, mushrooms**, and **sauce**. Serve with **any lemon wedges** alongside for squeezing over top. Enjoy!