



# Creamy Mustard Chicken & Mushrooms with Mash

**Rapid** 20 Minutes • 1 of your 5 a day

16



Potatoes



Diced Chicken Thigh



Sliced Mushrooms



Garlic Clove



Chicken Stock Paste



Creme Fraiche



Wholegrain Mustard



Diced Chicken Breast

#### Pantry Items

Oil, Salt, Pepper

#### CUSTOM RECIPE

This is a Custom recipe. If you chose to swap, upgrade or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle, saucepan, frying pan, garlic press, colander, potato masher and lid.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Diced Chicken Thigh**	260g	390g	520g
Sliced Mushrooms**	180g	240g	360g
Garlic Clove**	2	3	4
Chicken Stock Paste	10g	15g	20g
Creme Fraiche** 7)	75g	120g	150g
Wholegrain Mustard 9)	17g	25g	34g
Diced Chicken Breast**	260g	390g	520g

Pantry	2P	3P	4P
Water for the Sauce*	100ml	150ml	200ml

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	501g	100g	501g	100g
Energy (kJ/kcal)	2248 / 537	449 / 107	1986 / 475	396 / 94
Fat (g)	26.5	5.3	16.4	3.3
Sat. Fat (g)	11.4	2.3	8.4	1.7
Carbohydrate (g)	44.3	8.9	44.1	8.8
Sugars (g)	4.4	0.9	4.4	0.9
Protein (g)	37.1	7.4	40.0	8.0
Salt (g)	1.76	0.48	1.69	0.34

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 9) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Potatoes

- Boil a full kettle of **water**.
- Chop the **potatoes** into 2cm chunks (peel first if you prefer).
- Pour the **boiling water** into a large saucepan with  $\frac{1}{2}$  **tsp salt**.
- Add the **potatoes** to the pan and cook until you can easily slip a knife through, 15-18 mins.



## Sauce Things Up

- Once the **chicken** and **mushrooms** are cooked through, add the **garlic** to the pan. Stir-fry for 1 min.
- Add the **chicken stock paste** and **water for the sauce** (see pantry for amount) to the pan, then bring to the boil and reduce by half, 2-3 mins.
- Stir through the **creme fraiche** and **mustard** until everything's piping hot, 2-3 mins.



## Fry the Chicken

- While the **potatoes** cook, heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **diced chicken** and **mushrooms** to the pan. Season with **salt** and **pepper**.
- Fry until the **chicken** is golden brown on the outside and cooked through, 8-10 mins.  
**IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.

## CUSTOM RECIPE

If you've chosen to get **diced chicken breast** instead of **thigh**, cook the recipe in the same way.



## Make the Mash

- Meanwhile, once the **potatoes** are cooked, drain in a colander and return to the pan, off the heat.
- Add a knob of **butter** and a splash of **milk** (if you have any). Mash until smooth.
- Season with **salt** and **pepper**. Cover with a lid to keep warm.



## Garlic Time

- Meanwhile, peel and grate the **garlic** (or use a garlic press).



## Serve

- When everything's ready, spoon the **mash** into your bowls.
- Serve the **creamy mustard chicken** alongside.

## Enjoy!