

Creamy Mustard Chicken and Mushrooms with Spring Onion Mash

Rapid

20 Minutes • 1 of your 5 a day







Potatoes

Diced Chicken Thigh



Sliced Mushrooms



Spring Onion





Garlic Clove



Creme Fraiche



Chicken Stock Paste

Wholegrain Mustard



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

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Ingredients	2P	3P	4P			
Potatoes	450g	700g	900g			
Diced Chicken Thigh**	260g	390g	520g			
Sliced Mushrooms**	180g	240g	360g			
Spring Onion**	1	1	1			
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			
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Pantry	2P	3P	4P			
Water for the Sauce*	100ml	150ml	200ml			
*Not Included **Store in the Fridge						

Nutrition

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Typical Values	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	511g	100g	511g	100g
Energy (kJ/kcal)	2264/541	443/106	2001/478	392/94
Fat (g)	26.6	5.2	16.5	3.2
Sat. Fat (g)	11.4	2.2	8.4	1.6
Carbohydrate (g)	44.7	8.7	44.4	8.7
Sugars (g)	4.7	0.9	4.7	0.9
Protein (g)	37.3	7.3	40.2	7.9
Salt (g)	1.78	0.35	1.72	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

- a) Boil a full kettle of water.
- **b**) Chop the **potatoes** into 2cm chunks (peel first if you prefer).
- c) Pour the **boiled water** into a large saucepan with ½ tsp salt.
- **d)** Add the **potatoes** to the pan and cook until you can easily slip a knife through, 15-18 mins.



Get Frying

- **a)** While the **potatoes** cook, heat a drizzle of **oil** in a large frying pan on high heat.
- b) Once hot, add the diced chicken and sliced mushrooms to the pan. Season with salt and pepper.
- c) 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.



Finish the Prep

- **a)** Meanwhile, trim and thinly slice the **spring onion**.
- **b)** Peel and grate the **garlic** (or use a garlic press).



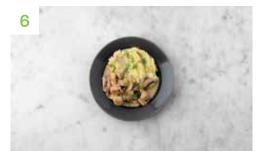
Sauce Things Up

- a) Once the **chicken** and **mushrooms** are cooked, add the **garlic** to the pan. Stir-fry for 1 min.
- **b)** Pour in the **chicken stock paste** and **water for the sauce** (see pantry for amount), then bring to the boil and reduce by half, 2-3 mins.
- c) Stir through the creme fraiche and mustard (add less if you don't love mustard), until everything's piping hot, 2-3 mins.



Spring Onion Mash Time

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



Serve

- a) When everything's ready, spoon the **mash** into your bowls and serve the **creamy mustard chicken** alongside.
- **b)** Finish with a sprinkle of the remaining **spring onion** over the top.

Enjoy!