

Chicken & Sage Pan Sauce

with Oyster Mushrooms & Mashed Purple Potatoes

PREP TIME: 10 minutes

COOK TIME: 30-40 minutes

SERVINGS: 2

This meal features a trio of our favorite gourmet ingredients: gorgeous purple potatoes (which we're mashing with olive oil for luscious texture), oyster mushrooms (known for their especially meaty flavor) and woody fresh sage. The potatoes and mushrooms make for hearty sides for pan-seared chicken, while the sage adds its fragrant flavor to our rich pan sauce, also made with butter and a bit of sherry vinegar.



BLUE APRON WINE PAIRING:

Uvaggio Montagna Nera
Red Wine, 2015

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



4 oz
OYSTER
MUSHROOMS



2 cloves
GARLIC



1 bunch
LACINATO KALE



1/2 lb
PURPLE
POTATOES



1 bunch
SAGE

KNICK KNACKS:



3 Tbsp
ROASTED
ALMONDS



2 Tbsp
BUTTER



1 Tbsp
SHERRY VINEGAR



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1 Prepare the ingredients:

- Wash and dry the fresh produce.
- Heat a medium pot of salted water to boiling on high.
- Medium dice the potatoes.
- Cut the mushrooms into bite-sized pieces.
- Remove and discard the kale stems; roughly chop the leaves.
- Peel and roughly chop the garlic.
- Pick the sage leaves off the stems; discard the stems and finely chop the leaves.
- Roughly chop the almonds.

2 Cook & mash the potatoes:

- Add the potatoes to the pot of boiling water. Cook 12 to 14 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.
- Stir in **1 tablespoon of olive oil** and season with salt and pepper. Using a fork, mash to your desired consistency. Season with salt and pepper to taste and set aside in a warm place.

3 Cook the mushrooms & kale:

- While the potatoes cook, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the **mushrooms** and cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- Add the **kale** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly wilted and fragrant.
- Add **½ cup of water** and cook, stirring occasionally, 5 to 6 minutes, or until the kale has wilted and the water has cooked off. Transfer to a bowl and season with salt and pepper to taste; set aside in a warm place. Wipe out the pan.

4 Brown the chicken:

- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned chicken and cook 3 to 4 minutes per side, or until browned.

5 Finish the chicken & make the sauce:

- To the pan, add the **butter**, **vinegar** and **¼ cup of water** (be careful, as the liquid may splatter). Cook, stirring frequently and swirling the pan, 1 to 2 minutes, or until the butter has melted. Add the **sage** and cook, occasionally spooning the sauce over the chicken, 2 to 4 minutes, or until the chicken is coated and cooked through. Season with salt and pepper to taste.

6 Plate your dish:

- Divide the **mashed potatoes**, **cooked chicken** and **cooked mushrooms and kale** between 2 dishes. Top with the **sauce**. Garnish with the **almonds**. Enjoy!