

Seared Chicken & Mashed Potatoes

with Mushroom Pan Sauce

TIME: 40-50 minutes

SERVINGS: 2

Tonight's simple dish gets a sophisticated lift from a pan sauce made with earthy cremini mushrooms and fragrant thyme. It's a comforting companion for seared chicken, served with mashed potatoes and garlic-sautéed kale—yours may be green curly, dark green lacinato, or red.



MATCH YOUR BLUE APRON WINE



Bold & Spicy

Serve a bottle with this symbol for a great pairing.



Ingredients



2
BONELESS,
SKINLESS
CHICKEN BREASTS



4 oz
CREMINI
MUSHROOMS



2 cloves
GARLIC



1 bunch
KALE



¾ lb
YUKON GOLD
POTATOES



1 bunch
THYME

KNICK KNACKS:



2 Tbsps
BUTTER



2 Tbsps
CRÈME FRAÎCHE



¼ cup
VERJUS BLANC



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1 Prepare the ingredients:

- ☐ Heat a small pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Large dice the **potatoes**.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Remove and discard the stems of the **kale**; roughly chop the leaves.
- ☐ Quarter the **mushrooms**.
- ☐ Pick **half the thyme** leaves off the stems; discard the stems and roughly chop the leaves. Keep the **remaining thyme** sprigs whole.

2 Cook & mash the potatoes:

- ☐ Add the **diced potatoes** to the pot of boiling water; cook 13 to 15 minutes, or until tender when pierced with a fork. Turn off the heat. Drain thoroughly and return to the pot.
- ☐ Add the **butter** and a drizzle of olive oil. Using a fork, mash to your desired consistency; season with salt and pepper to taste. Cover and set aside in a warm place.

3 Cook the kale:

- ☐ While the potatoes cook, in a medium pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped garlic**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **chopped kale**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly wilted.
- ☐ Add **half the verjus** and **¼ cup of water**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the kale has wilted and the liquid has cooked off. Season with salt and pepper to taste.
- ☐ Transfer to a bowl and cover with aluminum foil; set aside in a warm place. Rinse and wipe out the pan.

4 Cook the chicken:

- ☐ While the potatoes continue to cook, 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 5 to 7 minutes per side, or until browned and cooked through. Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

5 Make the mushroom pan sauce:

- ☐ Add the **quartered mushrooms** and **whole thyme sprigs** to the pan of reserved fond. (If the pan seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, without stirring, 2 to 3 minutes, or until browned and slightly softened.
- ☐ Add the **remaining verjus** and **¼ cup of water** (be careful, as the liquid may splatter); season with salt and pepper. Cook, stirring frequently and scraping up any fond, 3 to 4 minutes, or until most of the liquid has cooked off.
- ☐ Turn off the heat. Carefully remove and discard the thyme sprigs. Stir in the **crème fraîche**. Season with salt and pepper to taste.

6 Slice the chicken & serve your dish:

- ☐ Slice the **cooked chicken** crosswise. Serve the sliced chicken with the **mashed potatoes** and **cooked kale**. Top the chicken with the **mushroom pan sauce**. Garnish with the **chopped thyme**. Enjoy!

