

# CREAMY DIJON - PAPRIKA CHICKEN WITH MASHED POTATOES

## Servings: 4

- Prep Time: 15 minutes
- Cook Time: 25-30 minutes

## For the Mashed Potatoes:

- 800 g potatoes, peeled and cubed
- 50 g butter
- 100 ml milk or cream
- Salt and nutmeg to taste



## For the Chicken:

- 600-700 g chicken breast or thigh fillets, cut into strips
- 150g Mariveg Dijon Mustard-Paprika Sauce
- 100 ml cream (heavy or cooking cream)
- 1 tbsp oil or butter for sautéing
- Salt and pepper (optional)
- Fresh parsley for garnish

## Instructions:

1. Prepare the Mashed Potatoes. Boil potatoes in salted water until tender (~15-20 min). Drain, then mash with butter and milk. Season with salt and a pinch of nutmeg. Keep warm.
2. Cook the Chicken. In a pan, heat oil or butter. Sear chicken strips over medium-high heat until golden brown and cooked through (about 5-6 minutes).
3. Add Sauce and Cream. Reduce heat to low. Add Mariveg Dijon Mustard-Paprika Sauce and stir to coat. Pour in cream and let simmer for 3-5 minutes until slightly thickened. Adjust seasoning if needed.
4. Serve. Spoon mashed potatoes onto plates, top with creamy chicken, and garnish with chopped parsley.