

## **Mashers and Chicken Stew with Gravy**

See Ingredients for Meals notes about mashed potato choice.

When you assemble this meal, make sure you add the amount of water you need for the potatoes to the On Trail Instructions!!

See Making Sauces and Gravy for options about the gravy for this.

This will make a full cozy, about 4 Cups of food

### **AT HOME:**

#### **Bag 1:**

Dried mashed potatoes – choose your serving size and reconstitute following the package directions – see notes. (remember, the cozy holds 4 cups – the stew will make almost 2 cups – probably don't want more than 2 C mashed potatoes – which is 4 servings according to box directions for most mashers)

1.5 Tbsp Whole Milk Powder

2 Tbsp Butter Powder

1 – 2 Tbsp Sour Cream Powder (optional, but yum)

½ Tsp salt

#### **Bag 2:**

1/3 C FD chicken

½ C Mixed Veggies – corn, peas, carrots, mushroom, green beans, cabbage

Scant 3 Tbsp DIY chicken gravy powder (or packet chicken gravy mix)

A pinch of rosemary, thyme, sage, parsley (whatever herbs you like with chicken)

½ Tsp Garlic powder

½ Tsp Onion powder

2 tsp nutritional yeast (optional, but maybe add a little extra bullion if you don't use it)

Salt and pepper

### **ON TRAIL:**

Prepare your mashed potatoes from Bag 1 in your cozy, according to package directions for water amount. Don't forget to remove the container from the cozy and LOOK to make sure ALL the powdered potatoes have been stirred in. I always miss some.

Put the contents of Bag 2 in your pan, add 1.5 – 1.75 CUPS water, bring to a boil. Turn down the heat and cook, stirring, for 1-2 minutes – the gravy should start to thicken. Pour the contents over the mashed potatoes in the cozy. Let sit 10 min or less.

Technically, you can do this meal all in one step, I just don't like it that way. The gravy may not thicken very much and depending on your vegetables, it may need to sit for a while in the cozy before they get soft. Also, on these large meals, it's hard to get things well mixed when the cozy is completely full of food. But you could try boiling all the water and adding it to the contents of both bags in your cozy. It would save you some time and you wouldn't have to wash the pan.