



# CREAMY DIJON DILL CHICKEN

with Roasted Potatoes & Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



12 oz | 24 oz  
Broccoli



¼ oz | ¼ oz  
Dill



10 oz | 20 oz  
Chicken Cutlets



1 | 2  
Chicken Stock  
Concentrate



2 tsp | 4 tsp  
Dijon Mustard



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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\*The ingredient you received may be a different color.

HELLO

### CREAMY DIJON SAUCE

Drizzled on chicken for tangy richness and fresh, herby flavor



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 500



## WORTH THE WHISK

Before you begin Step 5, whisk stock concentrate, water, dill, and mustard in a liquid measuring cup. Then you can add everything to the hot pan at once!

## BUST OUT

- 2 Baking sheets • Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary. Pick and finely chop **fronds from dill**.



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**.
- Roast on top rack until lightly browned and tender, 20-25 minutes.



### 3 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest.



### 4 ROAST BROCCOLI

- While chicken cooks, toss **broccoli** on a second baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**.
- Roast on middle rack until tender, 12-15 minutes.



### 5 MAKE SAUCE

- Heat pan used for chicken over medium heat. Stir in **stock concentrate**, **2 TBSP water** (4 TBSP for 4 servings), and as much **chopped dill** and **mustard** as you like.
- Remove pan from heat; stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4), scraping up any browned bits from bottom of pan. Season with **salt** and **pepper**. **TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.**



### 6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **potatoes**, and **broccoli** between plates and drizzle with **sauce**. Garnish with any **remaining chopped dill** if desired and serve.

\*Chicken is fully cooked when internal temperature reaches 165°.