



CHEESY FRENCH ONION CHICKEN

with Garlic Bread & Lemony Roasted Carrots

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



1 | 2
Yellow Onion



2 Slices | 4 Slices
Swiss Cheese
Contains: Milk



1 | 2
Beef Stock
Concentrate



1 | 1
Lemon



¼ oz | ¼ oz
Thyme



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 tsp | 2 tsp
Garlic Powder



12 oz | 24 oz
Carrots

HELLO

FRENCH ONION CHICKEN

All the rich, deeply savory flavor and melty texture of the fan-favorite soup is slathered over chicken.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 730



UNDERCOVER

If your pan doesn't have a lid, no worries! You can cover it with a baking sheet or piece of aluminum foil in step 6 instead.

BUST OUT

- Peeler
- Zester
- Baking sheet
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)
- 2 Small bowls
- Paper towels
- Kosher salt
- Black pepper

Contains: Milk



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Halve, peel, and thinly slice **onion**. Strip **thyme leaves** from stems until you have 1 tsp (**2 tsp for 4 servings**); mince leaves. Zest and quarter **lemon**.



2 ROAST CARROTS

- Toss **carrots** on a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes.



3 START ONION

- While carrots roast, heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until softened, 5-7 minutes. (**TIP: Add splashes of water if onion begins to brown too quickly.**) Reduce heat to medium.
- Stir in **minced thyme** and ½ tsp **sugar** (**1 tsp for 4 servings**). Cook, stirring occasionally, until onion is lightly caramelized, 3-5 minutes.



4 FINISH ONION

- Stir **stock concentrate**, **2 TBSP water** (**4 TBSP for 4 servings**), and a squeeze of **lemon juice** into pan with **onion**; scrape up any browned bits from bottom of pan. Cook until reduced and saucy, 1-2 minutes.
- Turn off heat; stir in **1 TBSP butter**. Season with **salt**, **pepper**, and more lemon juice if desired. Transfer to a small bowl. Wipe out pan.



5 MAKE GARLIC BREAD

- Place **2 TBSP butter** (**4 TBSP for 4 servings**) in a second small microwave-safe bowl; microwave until just softened, 10-15 seconds. Stir in ¼ tsp **garlic powder** (**½ tsp for 4**). (You'll use the remaining garlic powder in the next step.) Season with **salt**.
- Halve **baguette** lengthwise; spread cut sides with **garlic butter**. When **carrots** have 4-5 minutes left, carefully place baguette halves cut sides up on same sheet; toast until golden.



6 COOK CHICKEN

- While garlic bread toasts, pat **chicken*** dry with paper towels; season all over with remaining **garlic powder**, **salt**, and **pepper**.
- Heat a drizzle of **olive oil** in pan used for onion over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- In the last 1-2 minutes of cooking, top chicken with **caramelized onion** and **Swiss cheese**; cover pan to melt cheese.



7 FINISH & SERVE

- Toss **roasted carrots** with **lemon zest**. Halve **garlic bread** on a diagonal if desired.
- Divide **chicken**, carrots, and garlic bread between plates. Serve with any remaining **lemon wedges** on the side.

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

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