



CHICKEN AU POIVRE

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



6 oz | 12 oz
Green Beans



1 | 1
Shallot



1 TBSP | 1 TBSP
Black Peppercorns



¼ oz | ¼ oz
Chives



10 oz | 20 oz
Chicken Cutlets**



1 | 2
Chicken Demi-Glace
Contains: Milk

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the HelloCustom instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz
Broccoli Florets

Calories: 490



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 570



HELLO

BLACK PEPPERCORNS

Freshly cracked pepper adds so much more flavor than the pre-ground spice.

SERGEANT PEPPER

If you're unsure of how many crushed peppercorns to use in this dish, start with a few and add more to taste. After all, you're the chef! Save any leftover peppercorns to add a punch of flavor and rustic flair to classic pastas like *cacio e pepe*.

BUST OUT

- Zip-close bag
- Rolling pin
- Baking sheet
- Paper towels
- Medium pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position (**top and bottom positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim **green beans** if necessary. Halve, peel, and mince **shallot** until you have 2 TBSP. Place **peppercorns** in a zip-close bag; crush with a rolling pin or a heavy-bottomed pan. Mince **chives**.

⌚ Cut **broccoli** into bite-size pieces if necessary. (Save potatoes for another use.)



4 COOK CHICKEN

- While veggies roast, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a medium pan (use a **large pan for 4 servings**) over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a plate and set aside. Wash out pan.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil** and a **big pinch of salt and pepper**.
- Roast on top rack until lightly browned, 10 minutes (you'll add the **green beans** then).

⌚ Skip this step!



5 MAKE SAUCE

- Melt **1 TBSP butter** in same pan over medium heat. Add **minced shallot** and cook, stirring, until slightly softened, 1 minute.
- Add **demi-glace**, **¼ cup water** (½ cup for 4 servings), and **½ tsp crushed peppercorns** (1 tsp for 4). (Be sure to **measure peppercorns**.) Simmer until slightly thickened, 2-3 minutes.
- Turn off heat. Stir in another **1 TBSP butter** (2 TBSP for 4) and **half the chives**. Season with **salt** and more peppercorns if desired.



3 ROAST GREEN BEANS

- Once **potatoes** have roasted 10 minutes, carefully push to one side of sheet.
- Toss **green beans** on empty side with a **drizzle of oil** and a **pinch of salt and pepper**. (For 4 servings, leave potatoes roasting and add green beans to a second sheet; roast on bottom rack.)
- Return to top rack until veggies are browned and tender, 10-15 minutes more.

⌚ Toss **broccoli** on opposite side of sheet from green beans with a **large drizzle of oil** and a **big pinch of salt and pepper**.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide **potatoes, green beans**, and chicken between plates. Top chicken with **sauce**. Sprinkle with **remaining chives** and serve.

WK 9-22