



# CHIMICHURRI CHICKEN PAILLARDS

with Sweet Potato Wedges and a Green Salad



## HELLO

### CHIMICHURRI

An Argentinian-style herb sauce with bright, fresh flavor

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 630**



Sweet Potatoes



Lemon



Parsley



Chicken Breasts



Spring Mix Lettuce



Cumin



Garlic



Grape Tomatoes



Honey

## START STRONG

Do you like sweet potatoes with extra crunch? Put your baking sheet inside the oven as it preheats. When your spuds hit the hot surface, they will sizzle, hiss, and start to crisp.

## BUST OUT

- Baking sheet
- Small bowl
- Paper towel
- Large pan
- Large bowl
- Olive oil (¼ Cup + 1 tsp | ½ Cup + 2 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                      |                    |
|----------------------|--------------------|
| • Sweet Potatoes     | 2   4              |
| • Cumin              | 2 tsp   4 tsp      |
| • Lemon              | 1   1              |
| • Garlic             | 1 Clove   2 Cloves |
| • Parsley            | ¼ oz   ¼ oz        |
| • Grape Tomatoes     | 4 oz   8 oz        |
| • Chicken Breasts    | 12 oz   24 oz      |
| • Honey              | 1 tsp   1.9 tsp    |
| • Spring Mix Lettuce | 2 oz   4 oz        |

## HELLO WINE



PAIR WITH  
Stemwinder Mendoza  
Malbec, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 ROAST SWEET POTATOES

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 450 degrees. Cut **sweet potatoes** into ½-inch-thick wedges (like steak fries). Toss on a baking sheet with a drizzle of **olive oil** and **1 tsp cumin** (we'll use the rest later). Season with **salt** and **pepper**. Roast in oven until tender and crisped, 20-25 minutes.



## 4 BUTTERFLY CHICKEN

Pat **chicken** dry with a paper towel. With your hand on top of one chicken breast, cut ¾ of the way through middle, parallel to cutting board, stopping before you slice through completely. Repeat with other chicken breast. Open each up like a book and season all over with **salt**, **pepper**, and remaining **cumin**.



## 2 PREP

Cut **lemon** into quarters. Mince **1 clove garlic** (use the other as you like). Finely chop **parsley**. Halve **tomatoes**.



## 5 COOK CHICKEN AND TOSS SALAD

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and cook until no longer pink in center, 3-4 minutes per side. Meanwhile, in a large bowl, whisk together **1 tsp honey** (we sent more), a big squeeze of **lemon juice**, and a large drizzle of **olive oil**. Add **tomatoes** and **lettuce** and toss to coat. Season with **salt** and **pepper**.



## 3 MAKE CHIMICHURRI

In a small bowl, stir together **parsley**, a pinch of **garlic**, a squeeze of **lemon**, **3 TBSP olive oil**, and **½ tsp cumin** (save remainder for the chicken). Season generously with **salt** and **pepper**. Add more garlic and lemon to taste.



## 6 PLATE AND SERVE

Divide **chicken** between plates and drizzle with **chimichurri**. Serve with **sweet potato wedges** and **salad** on the side.

## GREEN MACHINE!

Chimichurri works wonders on steak and fish, too.

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