



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



¼ oz | ½ oz
Chives



1 | 1
Apple



½ Cup | 1 Cup
Jasmine Rice



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Chicken Cutlets



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 oz | 4 oz
Mixed Greens

HELLO

CREAMY CHIVE SAUCE

This punchy pan sauce gets a citrusy lift from fresh-squeezed lemon juice.

CREAMY CHIVE CHICKEN

with Lemony Rice & Dijon Apple Salad



PREP: 5 MIN

COOK: 30 MIN

CALORIES: 580



WHISKED AWAY

Mustard will help the oil and lemon juice emulsify (chef speak for combining elements that don't normally like each other) in step 3, but it's natural for a dressing to separate over time. A quick stir or whisk will get the dressing ready to go if it does.

BUST OUT

- Zester
- Small pot
- Medium bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**5 tsp | 8 tsp**)
- Sugar (**½ tsp | 1 tsp**)
- Butter (**1 TBSP | 2 TBSP**)

Contains: Milk

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1 PREP

- **Wash and dry all produce.**
- Zest and quarter **lemon** (**for 4 servings, zest 1 lemon and quarter both**). Mince **chives**. Halve and core **apple**; quarter one half lengthwise, then thinly slice crosswise into triangles (**quarter and slice whole apple for 4**).



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (**1½ cups water for 4 servings**), and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 MAKE DRESSING

- While rice cooks, in a medium bowl, combine **1 TBSP olive oil** (**2 TBSP for 4 servings**), juice from **half the lemon**, **half the mustard** (you'll use the rest later), **½ tsp sugar** (**1 tsp for 4**), **salt**, and **pepper**. Stir in **half the chives**. Set aside.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large drizzle of olive oil** in a large, preferably nonstick, pan 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. Wipe out pan.



5 MAKE SAUCE

- Heat same pan over medium-high heat. Add **stock concentrate**, **remaining mustard**, **¼ cup water** (**½ cup for 4 servings**), and a **squeeze of lemon juice**. Simmer until slightly thickened, 1-2 minutes. Turn off heat.
- Stir in **sour cream** and **remaining chives**. (**TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.**) Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** (**2 TBSP for 4 servings**) and **lemon zest**. Season with **salt** and **pepper**.
- Add **mixed greens** and **sliced apple** to bowl with **dressing**. Season with **salt** and **pepper**; toss to combine.
- Divide **chicken**, **rice**, and **salad** between plates. Drizzle chicken with **sauce**. Cut **remaining lemon** into wedges and serve on the side.

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