

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Broccoli Florets





10 oz | 20 oz Chicken Cutlets



Chicken Stock Concentrate



2 tsp | 4 tsp Dijon Mustard



Sour Cream





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

*The ingredient you received may be a different color.

HELLO

CREAMY DILL SAUCE

Drizzled over everything for a dose of tangy richness and fresh, herby flavor

CREAMY DIJON DILL CHICKEN

with Roasted Potatoes & Broccoli



COOK: 30 MIN CALORIES: 510 PREP: 5 MIN



WORTH THE WHISK

Before heating the pan again in step 5, whisk together the stock concentrate, water, dill, and mustard directly in a liquid measuring cup. This'll save you the trouble of opening packets and measuring when you already have a hot pan on the stove.

BUST OUT

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

 Contains: Milk

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



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 florets 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.



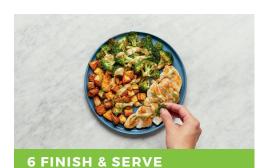
4 ROAST BROCCOLI

- 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.



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

X 23-17