



CREAMY DIJON DILL CHICKEN

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Dill



10 oz | 20 oz
Chicken Cutlets



6 oz | 12 oz
Green Beans



1 | 2
Chicken Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



6 oz | 12 oz
Asparagus

Calories: 400



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 520



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CRISPY BUSINESS

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

BUST OUT

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

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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. Pick and finely chop **fronds from dill**.

🔄 Trim and discard woody bottom ends from **asparagus**. (Save **potatoes for another use**.)



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, tossing halfway through, until lightly browned and tender, 20-25 minutes.

🔄 Swap in **asparagus** for potatoes; roast 10-12 minutes.



3 COOK CHICKEN

- While potatoes roast, pat **chicken*** dry with paper towels; 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 to a cutting board and set aside to rest.



4 ROAST GREEN BEANS

- While chicken cooks, trim **green beans** if necessary; toss on a second baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**.
- Roast on middle rack until tender, 10-12 minutes.



5 MAKE SAUCE

- Meanwhile, in pan used for chicken, combine **stock concentrate** and **¼ cup water** (½ cup for 4 servings); bring to a simmer over medium-high heat, 1-2 minutes.
- Reduce heat to low and whisk in **sour cream**, **half the chopped dill**, and **mustard** to taste. Turn off heat.
- Stir in **1 TBSP butter** (2 TBSP for 4) and any **resting juices from chicken**. Season with **salt and pepper**.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **potatoes**, and **green beans** between plates. Drizzle **sauce** over chicken. Garnish with as much **remaining chopped dill** as you like and serve.

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