



CREAMY DILL CHICKEN

with Roasted Potatoes and Green Beans



HELLO

CREAMY DILL SAUCE

Herby Dijon mustard magic that you'll want to get on every bite of chicken

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 430



Dill



Chicken Breasts



Sour Cream
(Contains: Milk)



Dijon Mustard



Yukon Gold
Potatoes



Green Beans



Chicken Stock
Concentrate

START STRONG

Dill has a fresh and grassy flavor. Give it a small taste first if you're unfamiliar with the herb, and feel free to leave out some or all of the fronds if it seems strong.

BUST OUT

- 2 Baking sheets
- Large pan
- Paper towel
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Dill | ¼ oz ¼ oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Sour Cream | 2 TBSP 4 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Dijon Mustard | 1 tsp 2 tsp |

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Pick fronds from **dill**; discard stems. Finely chop fronds. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 22-25 minutes, tossing halfway through.



3 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium heat. Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-6 minutes per side. Remove chicken from pan and set aside to rest. Remove pan from heat.



4 ROAST GREEN BEANS

While chicken cooks, toss **green beans** on another baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, 10-12 minutes.



5 MAKE SAUCE

Add **1 tsp dill**, **sour cream**, **stock concentrate**, **mustard**, and **2 TBSP water** to pan used for chicken off heat. Stir, scraping up any browned bits on bottom. Season with **salt** and **pepper**. **TIP:** If sauce seems thick, add more water, 1 tsp at a time, until it has a drizzly consistency.



6 PLATE AND SERVE

Thinly slice **chicken**, then divide between plates along with **potatoes** and **green beans**. Drizzle **sauce** over everything. Garnish with remaining **dill** (to taste).

BIG DILL!

You'll be swiping every last drop of sauce off your plate.

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