



CREAMY DILL CHICKEN

with Roasted Potatoes & Green Beans



HELLO

CREAMY DILL SAUCE

Drizzled on chicken for a dose of tangy richness and fresh, herby flavor

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 450**



Dill



Chicken Breasts



Sour Cream
(Contains: Milk)



Dijon Mustard



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate

START STRONG

Wondering why we're always telling you to pat your meat dry with paper towels? This ensures even browning rather than steaming, resulting in crispy, caramelized edges.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 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 2 tsp | 2 tsp

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



1 PREP

Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Pick and finely chop fronds from **dill**. Dice **potatoes** into ½-inch pieces.



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.



3 COOK CHICKEN

Meanwhile, 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, 5-7 minutes per side. Turn off heat; transfer chicken to a cutting board and set aside to rest.



4 ROAST GREEN BEANS

While chicken cooks, toss **green beans** 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

To pan used for chicken, add **sour cream**, **stock concentrate**, **1 tsp chopped dill**, **1 tsp mustard** (be sure to measure; we sent more), and **2 TBSP water** (4 TBSP for 4 servings). Stir, off heat, 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.



6 FINISH & SERVE

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

BIG DILL!

Love this sauce as much as we do? Try it again on grilled or baked salmon.



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