



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: 500



Dill



Chicken Cutlets



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)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Dill ¼ oz | ¼ oz
- Chicken Cutlets* 10 oz | 20 oz
- Green Beans 6 oz | 12 oz
- Chicken Stock Concentrate 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Dijon Mustard 2 tsp | 4 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.** Dice **potatoes** into ½-inch pieces. Pick and finely chop fronds from **dill**.



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.



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.



5 MAKE SAUCE

Meanwhile, in pan used for chicken, combine **stock concentrate** and ¼ **cup water** (⅓ 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 any **resting juices** from chicken and 1 **TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



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.



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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