



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

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
- 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**.



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

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, 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

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**.



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 and serve.

BIG DILL!

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



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