



CREAMY DILL CHICKEN

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



¼ oz | ¼ oz
Dill



10 oz | 20 oz
Chicken Cutlets



6 oz | 12 oz
Green Beans



1 | 2
Chicken Stock
Concentrate



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard

HELLO

CREAMY DILL SAUCE

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 500



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
- Paper towels
- Large pan
- Whisk
- Kosher salt
- Black pepper
- Vegetable 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 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.

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