



# CREAMY DILL CHICKEN

with Roasted Potatoes & Asparagus

## INGREDIENTS

2 PERSON | 4 PERSON



1/4 oz | 1/2 oz  
Dill



12 oz | 24 oz  
Yukon Gold  
Potatoes



10 oz | 20 oz  
Chicken Cutlets



6 oz | 12 oz  
Asparagus



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Chicken Stock  
Concentrate



2 tsp | 4 tsp  
Dijon Mustard

## HELLO

### CREAMY DILL SAUCE

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



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 460



## CRISPY BUSINESS

Why do we ask you to pat your chicken dry with paper towels before seasoning? Blotting out as much moisture as possible from the surface of the chicken ensures even browning (rather than steaming) as it hits the hot pan for deliciously 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

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### 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 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, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest.



### 4 ROAST ASPARAGUS

- While chicken cooks, toss **asparagus** 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

- Heat pan used for chicken over medium heat. Stir in **stock concentrate**, **2 TBSP water** (4 TBSP for 4 servings), and as much **chopped dill** and **mustard** as you like.
- Remove pan from heat; stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4), 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 **asparagus** between plates. Drizzle **sauce** over everything. Garnish with any remaining **chopped dill** to taste and serve.

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