



# CREAMY DILL CHICKEN

with Roasted Potatoes and Green Beans



HELLO

## CREAMY DILL SAUCE

Creamy herb and Dijon mustard magic that you'll want to get on every bite of chicken

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 430



Dill



Chicken Breasts



Sour Cream  
(Contains: Milk)



Dijon Mustard



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate



## START STRONG

Dill has a distinctively fresh and grassy flavor. Give it a small taste first if you're unfamiliar with it and feel free to leave out some or all of the fronds if it seems strong.

## BUST OUT

- 2 Baking sheets
- Large pan
- Paper towel
- Oil (1 TBSP | 2 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             | 1 tsp   2 tsp   |

## HELLO WINE



PAIR WITH  
Pique-Nique Pays d'Oc  
Chardonnay, 2016

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Pick fronds from **dill**; discard stems. Finely chop fronds. Cut **potatoes** into ½-inch cubes.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 22-25 minutes, tossing halfway through.



## 3 COOK CHICKEN

Heat a drizzle of **oil** in a large pan over medium heat. Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook until no longer pink in center, 4-6 minutes per side. Remove chicken from pan and set aside to rest.



## 4 ROAST GREEN BEANS

While chicken cooks, toss **green beans** on another baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, 10-12 minutes.



## 5 MAKE SAUCE

Stir together **1 tsp dill**, **sour cream**, **stock concentrate**, **mustard**, and **2 TBSP water** in pan used for chicken over medium heat. Season with **salt** and **pepper**. (**TIP:** If sauce seems thick, add more water, 1 tsp at a time, until it has a drizzly consistency.) Remove pan from heat.



## 6 PLATE AND SERVE

Thinly slice **chicken**, then divide between plates along with **potatoes** and **green beans**. Drizzle **sauce** over everything. Garnish with remaining **dill** (to taste).

## BIG DILL!

You'll be swiping every last drop of sauce off your plate.

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