



HERBED CHICKEN CUTLETS

with Creamy Mashed Potatoes and Roasted Zucchini



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 15 MIN | **TOTAL: 45 MIN** | **CALORIES: 700**



Zucchini



Shallot



Lemon Juice



Cream Cheese
(Contains: Milk)



Chicken Cutlets



Yukon Gold Potatoes



Scallions



Italian Seasoning



Sour Cream
(Contains: Milk)



Chicken Stock Concentrate

START STRONG

Peeling the potatoes will make your mash silky smooth. But if you're in a hurry and don't mind the added texture, feel free to leave the skins on (just give the spuds a good scrub).

BUST OUT

- Peeler
- Potato masher
- Baking sheet
- Large pan
- Medium pot
- Paper towel
- Strainer
- Olive oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Shallot 1 | 2
- Scallions 2 | 2
- Cream Cheese 4 TBSP | 8 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Chicken Cutlets 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Chicken Stock Concentrate 1 | 2
- Lemon Juice 2 Packs | 4 Packs

WINE CLUB

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1 PREHEAT AND PREP

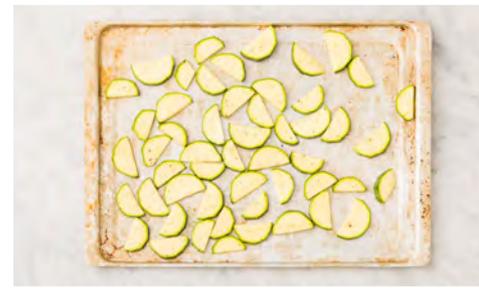
Wash and dry all produce. Adjust rack to upper position and preheat oven to 400 degrees. Halve **zucchini** lengthwise, then slice into 1/2-inch-thick half-moons. Peel **potatoes**, then cut into 1/2-inch pieces. Halve, peel, and thinly slice **shallot**. Trim, then thinly slice **scallions**.



4 MASH POTATOES

Return empty pot to stove over low heat and add **1 TBSP butter**. Once melted, return **potatoes** to pot; mash until smooth. Stir in **cream cheese** and **sour cream**. Add enough **cooking water** to create a creamy consistency (you may not use all). Season with plenty of **salt** and **pepper**. Set aside, covered to keep warm. Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **chicken** dry with a paper towel. Season with salt, pepper, and **Italian seasoning**.

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2 ROAST ZUCCHINI

Toss **zucchini** and a drizzle of **olive oil** on a baking sheet. Season with **salt** and **pepper**. Roast in oven until tender and browned, about 10 minutes, flipping halfway through. Set aside, covered to keep warm.



5 COOK CHICKEN AND SAUCE

Add **chicken** to pan and cook until no longer pink in center, 2-4 minutes per side. Set aside on a plate, covered. Add **1 TBSP butter** and **shallot** to same pan over medium-high heat. Cook, stirring, until shallot softens slightly, 1-2 minutes. Stir in **stock concentrate** and **1/4 cup water**, scraping up any browned bits on bottom. Bring to a boil, then lower heat and simmer until thick and saucy, 2-4 minutes. Season with **salt** and **pepper**.



3 BOIL POTATOES

Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 1 inch. Cover and bring to a boil over medium-high heat. Cook until tender, 12-15 minutes. Scoop out and reserve **1/4 cup cooking water**, then drain.



6 PLATE AND SERVE

Reduce heat under pan to low and stir in any **juices** released by chicken. Divide **chicken** between plates for serving and pour **sauce** over. Drizzle **lemon juice** over **zucchini** on sheet to taste, then add zucchini to plates along with **potatoes**. Garnish with **scallions** and serve.

BRAVO!

Meat and potatoes go on a voyage to Italy.

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