



ITALIAN CHICKEN & PEPPER SANDOS

with Potato Wedges & Tangy Garlic Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Yellow Onion



1 | 2
Long Green
Pepper



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Chicken Breast
Strips



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Chicken Stock
Concentrate



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk

HELLO

TANGY GARLIC SAUCE

Sour cream, mayo, and garlic powder team up to create this awesome sandwich spread + potato dipper.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1090

BUTTER UP

In step 4, you'll make a compound butter. This one has garlic powder, but the sky's the limit when it comes to flavor pairings! Try lemon zest + parsley for couscous, or honey + cinnamon for toast.

BUST OUT

- 2 Baking sheets
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 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.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips.



2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until golden brown and crispy, 20-25 minutes.
- Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, and half the **garlic powder** (you'll use the rest later). Season with **salt** and **pepper**.



3 COOK VEGGIES

- Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and **green pepper**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a plate.



4 MAKE GARLIC BUNS

- While veggies cook, in a second small microwave-safe bowl, combine **2 TBSP butter** and remaining **garlic powder**; microwave until butter is just softened, 10-15 seconds. Stir to combine and season with **salt** and **pepper**; set aside.
- Slice **baguettes** lengthwise, stopping before you get all the way through; spread **garlic butter** onto cut sides. Place cut sides up on a second baking sheet. Toast on middle rack until golden, 2-3 minutes.



5 COOK CHICKEN

- While garlic buns toast, pat **chicken*** dry with paper towels; season generously with **salt** and **pepper**.
- Heat a large drizzle of **olive oil** in pan used for veggies over medium-high heat. Add chicken and **Italian Seasoning**; cook, stirring, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water**. Season with **salt** and **pepper**. Return cooked **veggies** to pan; stir to combine. Turn off heat.



6 FINISH & SERVE

- **4 SERVINGS: Use 4 TBSP butter.**

- **4 SERVINGS: Use 4 TBSP water.**

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