



# ITALIAN CHICKEN & PEPPER SANDOS

with Potato Wedges & Garlic Sauce

HALL OF FAME

## 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



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 2 TBSP  
Italian Seasoning



1 | 2  
Chicken Stock Concentrate



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



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\*The ingredient you received may be a different color.

## HELLO

### HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1110



# HELLO FRESH

## 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
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips.
- Pat **chicken\*** dry with paper towels; slice crosswise into ½-inch-thick strips.



### 4 MAKE GARLIC BUNS

- While veggies cook, in a second small microwave-safe bowl, combine **remaining garlic powder** and **2 TBSP butter (4 TBSP for 4 servings)**; microwave until 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.



### 2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a **large drizzle of 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**.



### 5 COOK CHICKEN

- While garlic buns toast, heat a **large drizzle of oil** in pan used for veggies over medium-high heat. Add **chicken** in a single layer; season generously with **Italian Seasoning, salt, and pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water (4 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Return **veggies** to pan; stir to combine. Turn off heat.



### 3 COOK VEGGIES

- Heat a **large drizzle of 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.



### 6 FINISH & SERVE

- Spread bottom halves of **toasted garlic buns** with **half the garlic sauce**. Top with **chicken and veggie mixture**, then sprinkle with **mozzarella**. Return to middle rack until cheese melts, 2-3 minutes.
- Divide **sandos** and **potato wedges** between plates. Serve with remaining garlic sauce on the side.

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