

# **CHICKEN CUTLETS TOPPED WITH LEMON CREAM SAUCE**

plus Dilly Potatoes & Green Beans

### **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



1 | 2 Lemon



6 oz | 12 oz Green Beans



1 TBSP | 1 TBSP Shawarma Spice Blend



2 TBSP | 4 TBSP Sour Cream Contains: Milk



1 Clove | 2 Cloves Garlic



**¼ oz | ½ oz** Dill



10 oz | 20 oz Chicken Cutlets



1 | 2 Chicken Stock Concentrate

## HELLO

#### **LEMON CREAM SAUCE**

Sour cream, lemon juice, garlic, and stock make a velvety topping for seared chicken.



29.4 CHICKEN CUTLETS TOPPED WITH LEMON CREAM SAUCE NJ.indd 1

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#### **ZEST FOR LIFE**

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the vellow surface laver from the lemon, then mince it.

#### **BUST OUT**

- Zester
- · Baking sheet
- Paper towels
- · Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)

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



#### 1 PREP

- · Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce.
- Dice **potatoes** into ½-inch pieces. Peel and mince or grate garlic. Zest and quarter lemon. Pick and roughly chop fronds from dill.
- · 4 SERVINGS: Adjust racks to top and middle positions.



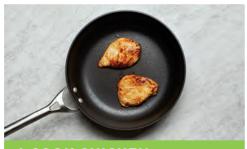
#### **2 ROAST POTATOES**

- Toss **potatoes** on one side of a baking sheet with a large drizzle of olive oil, salt, and pepper. Roast on top rack for 10 minutes.
- 4 SERVINGS: Spread potatoes out across entire sheet.



#### **3 ROAST GREEN BEANS**

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss green beans on empty side with a drizzle of olive oil. salt. and pepper.
- Return to oven and roast until veggies are browned and tender. 12-15 minutes more.
- 4 SERVINGS: Leave potatoes in oven and toss green beans on a separate sheet: roast on middle rack.



#### **4 COOK CHICKEN**

- While veggies roast, pat chicken\* dry with paper towels and season all over with half the Shawarma Spice, salt, and pepper.
- Heat a drizzle of **olive 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; remove chicken from pan. Wash out pan.
- 4 SERVINGS: Use all the Shawarma Spice.
- TIP: If spices begin to burn, reduce heat to medium.



- Heat a drizzle of **olive oil** in same pan over medium-high heat. Add garlic and cook until fragrant, 30 seconds.
- Stir in stock concentrate, 1/4 cup water, and a pinch of salt and pepper. Bring to a simmer and cook until reduced. 2-3 minutes. Remove pan from heat and stir in sour cream and a squeeze of lemon juice to taste.
- 4 SERVINGS: Use 1/3 cup water.



- Toss roasted **potatoes** with half the **dill**
- and **lemon zest** to taste. • Divide potatoes, green beans, and
- chicken between plates. Top chicken with lemon cream sauce and sprinkle with remaining dill. Serve.