

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

• Pan

Aluminum foil

- Bowls
- Plastic wrap
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

> (646) 846-3663 HelloFresh.com

PARMESAN CHIVE CHICKEN & POTATOES

Mixed Greens & Honey Dijon Dressing



BOX TO PLATE: 15 MINUTES



CALORIES: 710



1 PREP



- Wash and dry produce.
- Quarter **potatoes** (peel if you prefer). Finely chop chives. Dice cucumber. Dice tomato.





• In a microwave-safe bowl, season potatoes with salt and pepper. Add garlic herb butter and cover with plastic wrap; microwave until tender and steaming, 4-5 minutes.



3 SIZZLE





Base

10 oz | 20 oz **Chicken Cutlets**

3 TBSP | 6 TBSP Parmesan Cheese Cream Sauce **Contains: Milk Contains: Milk**

- Meanwhile, pat chicken* dry and season with salt and pepper. Drizzle **oil** in a hot pan; cook chicken until cooked through, 5-7 minutes per side. Turn off heat; transfer to a plate and cover with foil. Wipe out pan.
- Heat another **drizzle of oil** in same pan. Cook cream sauce, cheese, and chives, stirring, until sauce is smooth and slightly thickened, 1-2 minutes.



2 oz | 4 oz **Mixed Greens**

4 SERVE

- 1.5 oz 3 oz Honey Dijon Dressing Contains: Eggs
- In a bowl, toss mixed greens, cucumber, tomato, and dressing.
- Spoon sauce over chicken and potatoes. Serve with salad.

