

## 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!

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# **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.

