



SO DELIZIOSO CHICKEN CUTLETS

with Cheesy Mashed Potatoes and Tomato Zucchini Jumble



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 730**



Lemon



Italian Seasoning



Scallions



Grape Tomatoes



Zucchini



Chicken Cutlets



Yukon Gold Potatoes



Italian Cheese Blend
(Contains: Milk)



Shallot



Chicken Stock Concentrate

START STRONG

Planning ahead? You can marinate the chicken as instructed in step 1 up to four hours in advance—just make sure to cover it with plastic wrap or seal the zip-close bag and place it in the fridge.

BUST OUT

- Zester
- Paper towel
- 2 Large bowls
- Medium pot
- Olive oil (5 tsp | 8 tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)
- Strainer
- Potato masher
- Large pan

INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 2
- Chicken Cutlets 10 oz | 20 oz
- Italian Seasoning 1 TBSP | 1 TBSP
- Yukon Gold Potatoes 16 oz | 32 oz
- Scallions 2 | 2
- Italian Cheese Blend ½ Cup | 1 Cup
- Grape Tomatoes 4 oz | 8 oz
- Shallot 1 | 1
- Zucchini 1 | 2
- Chicken Stock Concentrate 1 | 2

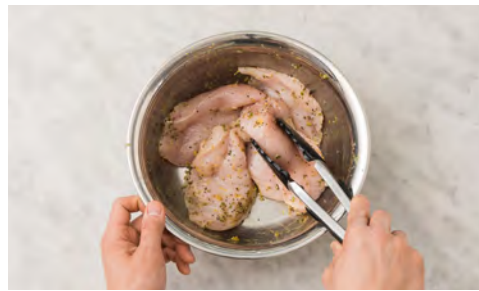
HELLO WINE

PAIR WITH



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1 MARINATE CHICKEN

Wash and dry all produce. Zest and halve **lemon**. Pat **chicken** dry with a paper towel. Place in a large bowl or zip-close bag along with zest, juice from one lemon half, **1½ tsp Italian seasoning** (we'll use the rest later), and a large drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat, then set aside.



4 PREP AND COOK VEGGIES

While potatoes cook, halve **tomatoes**. Halve, peel, and thinly slice **shallot**. Halve **zucchini** lengthwise. Scoop out seeds with a spoon and discard, then slice crosswise into ½-inch-thick half-moons. Heat a large drizzle of **olive oil** in a large pan over medium-high heat. Add zucchini and season with **salt** and **pepper**. Cook, tossing occasionally, until just softened, 3-5 minutes. Add tomatoes, shallot, and **1 TBSP butter** to pan. Cook until softened, 2-3 minutes.



2 BOIL POTATOES

Cut **potatoes** into ½-inch cubes. Place in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil and cook until tender, about 15 minutes. Meanwhile, trim and thinly slice **scallions**, separating greens and whites. Once potatoes are done, reserve **¼ cup cooking water**, then drain.



5 COOK CHICKEN

Transfer **veggies** to a large bowl, then wipe out pan. Heat a drizzle of **olive oil** in same pan over medium-high heat. Remove **chicken** from marinade, shaking off excess moisture. Season all over with **salt, pepper**, and remaining **Italian seasoning**. Add to pan and cook until no longer pink, 3-5 minutes per side. Remove from pan and let rest on a plate for about 3 minutes. Wipe out pan, return to medium-high heat, and stir in **¼ cup water** and **stock concentrate**.



3 MASH POTATOES

Return pot to low heat and add **1 TBSP butter** and **scallion whites**. Cook, tossing, until softened, 1-2 minutes. Return **potatoes** to pot and mash until smooth, adding reserved **water** as needed to loosen. Stir in **cheese**, then season with plenty of **salt** and **pepper**. Keep over low heat until meal is ready.



6 FINISH AND SERVE

Stir **1 TBSP butter** and a squeeze or two of **lemon** into pan. Simmer until reduced, 2-4 minutes. Season with **salt** and **pepper**. Stir in any **juices** released by **chicken**. Stir half the **scallion greens** into **potatoes** in pot, then divide between plates along with **veggies** and chicken. Spoon **sauce** over everything. Garnish with remaining scallion greens.

FANTASTIC!

This dish ain't a lemon, even if it's loaded with citrus.

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