



LEMONY PAN-SEARED CHICKEN

with Pesto, Peas, and Potatoes



HELLO

PESTO POTATO SALAD

The classic side gets jazzed up with an Italian-inspired twist.



Yukon Gold Potatoes



Scallions



Chicken Breasts



Pesto
(Contains: Milk)



Peas



Pine Nuts
(Contains: Tree Nuts)



Lemon

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 540

START STRONG

Keep an eye on the pine nuts as you're toasting them. If you see or smell any burning, remove the pan from heat immediately.

BUST OUT

- Medium pot
- Strainer
- Plastic wrap
- Large pan
- Medium bowl
- Oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|-----------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Peas | 4 oz 8 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Pine Nuts | 1 oz 2 oz |
| • Pesto | 2 TBSP 4 TBSP |
| • Scallions | 2 4 |
| • Lemon | 1 1 |

HELLO WINE

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1 BOIL POTATOES AND PEAS

Wash and dry all produce. Cut **potatoes** into $\frac{3}{4}$ -inch cubes. Place in a medium pot with a large pinch of **salt** and enough **water** to cover by 2 inches. Bring to a boil and cook until just shy of tender, 10-12 minutes. Add **peas** and continue boiling until both are fully cooked, 2-3 minutes longer. Drain.



4 COOK CHICKEN

Heat a drizzle of **oil** in same pan over medium-high heat. Add **chicken** and cook until browned and no longer pink in center, 3-4 minutes per side. Remove from pan and set aside to rest.



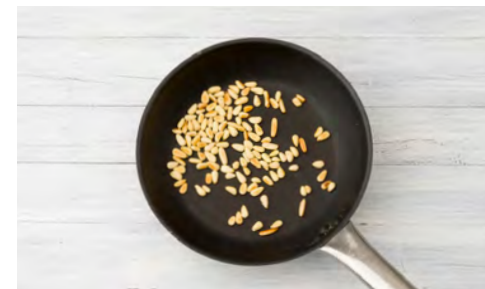
2 BUTTERFLY CHICKEN

With your hand on one **chicken breast**, cut $\frac{3}{4}$ of the way through center, parallel to cutting board, stopping before you slice through completely. Open it up and cover with plastic wrap. Pound with a mallet or heavy pan until $\frac{1}{2}$ -inch thick. Season with **salt** and **pepper**. Repeat with other chicken breast.



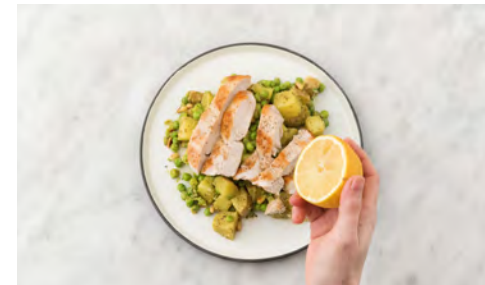
5 PREP AND MAKE POTATO SALAD

Trim, then thinly slice **scallions**. Cut **lemon** in half. In a medium bowl, toss together **peas**, **potatoes**, **scallions**, **pine nuts**, 2 TBSP **pesto** (we sent more), and a squeeze of **lemon**. Season to taste with **salt** and **pepper**.



3 TOAST PINE NUTS

Heat a large, empty pan over medium-low heat. Add **pine nuts** and toast, tossing frequently, until lightly browned and fragrant, 2-3 minutes. Remove from pan and set aside.



6 FINISH AND PLATE

Slice **chicken** into strips. Divide **potato salad** between plates. Drizzle with a squeeze of **lemon** and dollop with remaining pesto (if desired).

PEAS OUT!

Green peas, herbs, and scallions put the *salad* in potato salad.



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