



PROSCIUTTO-WRAPPED CHICKEN

with Truffled Chive Mashed Potatoes and Lemony Green Beans



HELLO PROSCIUTTO

This savory cured ham adds crispy texture and so much flavor to chicken.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 670



Yukon Gold Potatoes



Prosciutto



Green Beans



Sour Cream
(Contains: Milk)



Chicken Stock Concentrate



Chicken Breasts



Lemon



Chives



Truffle Zest



Chili Flakes

START STRONG

Make sure the green beans have a crisp, gently browned surface before taking them out of the oven. Everyone loves some oven-roasted texture.

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Potato masher
- Zester
- Kosher salt
- Paper towels
- Black pepper
- Large pan
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Lemon **1** | **2**
- Chicken Breasts* **12 oz** | **24 oz**
- Prosciutto **2 oz** | **4 oz**
- Green Beans **6 oz** | **12 oz**
- Chili Flakes **1 tsp** | **1 tsp**
- Chives **¼ oz** | **½ oz**
- Sour Cream **2 TBSP** | **4 TBSP**
- Truffle Zest **0.07 oz** | **0.14 oz**
- Chicken Stock Concentrate **1** | **2**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP AND BOIL POTATOES

Preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15-20 minutes. Reserve ¼ **cup potato cooking liquid** (½ cup for 4 servings), then drain and return potatoes to pot. Meanwhile, zest and halve **lemon** (halve both lemons for 4).



4 ROAST GREEN BEANS

Once **chicken** has roasted for 5 minutes, remove baking sheet from oven. Toss **green beans** with a large drizzle of **olive oil**, **lemon zest**, **salt**, and a pinch of **chili flakes** on empty side of sheet. (For 4 servings, toss green beans on a second baking sheet.) Roast until chicken is cooked through and green beans are tender, 10-12 minutes. (If chicken is done before green beans, remove from oven and continue roasting green beans.) Once cool enough to handle, slice chicken crosswise.



2 WRAP CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Lay two slices of **prosciutto** beside each other on a flat surface. Tightly roll prosciutto around 1 chicken breast. Repeat with remaining prosciutto and chicken.



3 COOK CHICKEN

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and sear until browned and crispy, 2-3 minutes per side. Transfer to one side of a baking sheet. Roast on top rack for 5 minutes (we'll add the green beans then). (For 4 servings, roast chicken until cooked through, 15-17 minutes.)



5 MAKE MASHED POTATOES

Meanwhile, finely chop **chives**. To pot with drained **potatoes**, add **sour cream**, half the **chives**, **2 TBSP butter**, and as much **truffle zest** as you like. Mash, adding splashes of reserved **potato cooking liquid** as needed, until smooth. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Heat pan used for chicken over medium-high heat. Add ¼ **cup water** (½ cup for 4 servings), **stock concentrate**, and **lemon juice** to taste. Cook until thickened, 1-2 minutes. Turn off heat; stir in **1 TBSP butter**, **salt**, and **pepper**. Divide **chicken**, **potatoes**, and **green beans** between plates. Top chicken with **sauce** and remaining **chives**. Sprinkle **green beans** with more **chili flakes**, if desired.

POP STAR

If you have any left over, try sprinkling truffle zest on popcorn!

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