



# PROSCIUTTO-WRAPPED CHICKEN

with Truffled Chive Mashed Potatoes & Lemony Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 1  
Lemon



8 oz | 16 oz  
Broccoli Florets



10 oz | 20 oz  
Chicken Cutlets



2 oz | 4 oz  
Prosciutto



¼ oz | ¼ oz  
Chives



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 g | 2 g  
Truffle Zest



1 | 2  
Chicken Stock  
Concentrate



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



\*The ingredient you received may be a different color.

HELLO

### PROSCIUTTO

This savory cured ham adds crispy texture and a nice salty flavor to chicken.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 650



## BOOM! ROASTED

Make sure the broccoli is lightly browned before removing it from the oven in Step 4. Everyone will love that extra-crispy texture.

## BUST OUT

- Medium pot
- Large pan
- Strainer
- Baking sheet
- Zester
- Potato masher
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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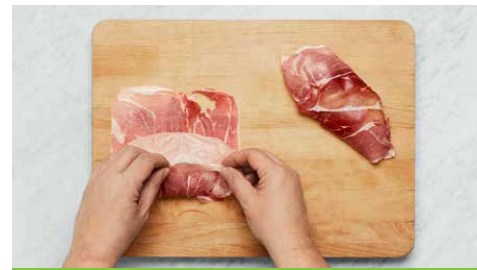
### 1 COOK POTATOES & PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**; drain and return potatoes to pot.
- Meanwhile, cut **broccoli** into bite-size pieces. Zest and halve **lemon**.



### 4 ROAST BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **large drizzle of oil, salt, and pepper**. (For 4 servings, **toss broccoli on a second sheet; roast chicken on top rack and broccoli on middle rack.**)
- Roast on top rack until chicken is cooked through and broccoli is browned and tender, 15-18 minutes.
- Remove sheet from oven. Carefully toss broccoli with **lemon zest**.



### 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 chicken. Repeat with remaining prosciutto and chicken.



### 5 MASH POTATOES

- While chicken and broccoli roast, finely chop **chives**.
- To pot with **drained potatoes**, add **sour cream**, half the chives, **2 TBSP butter (3 TBSP for 4 servings)**, and as much **truffle zest** as you like.
- Mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



### 3 COOK CHICKEN

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **wrapped chicken**; sear until browned and crispy, 2-3 minutes per side (**it'll finish cooking in the next step**).
- Transfer to one side of a baking sheet. (For 4 servings, **arrange chicken across entire sheet.**) Reserve pan.



### 6 MAKE SAUCE & SERVE

- Heat pan used for chicken over medium-high heat. Add **stock concentrate**, **¼ cup water (½ cup for 4 servings)**, and **lemon juice** to taste. Cook until thickened, 2-3 minutes. Turn off heat; stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt** and **pepper**.
- Once cool enough to handle, slice **chicken** crosswise. Divide chicken, **potatoes**, and **broccoli** between plates. Top chicken with **sauce** and **remaining chives**. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.