



# CHICKEN CUTLETS A L'ORANGE

with Thyme-Scented Mashed Potatoes & Roasted Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes



¼ oz | ¼ oz  
Thyme



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Orange



2 TBSP | 4 TBSP  
Apricot Jam



1 | 2  
Chicken Stock Concentrate



5 tsp | 5 tsp  
Red Wine Vinegar



10 oz | 20 oz  
Chicken Cutlets



6 oz | 12 oz  
Green Beans

## HELLO

### CHICKEN A L'ORANGE

Our twist on duck à l'orange, the iconic French dish popularized by Julia Child in the '60s, features chicken cutlets and a jammy orange sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 580





## JUST IN THYME

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

## BUST OUT

- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Medium pan
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Strip **thyme leaves** from stems until you have 1 tsp (**2 tsp for 4 servings**); roughly chop leaves. Save a **few remaining thyme sprigs** for the next step. Halve **orange**.



### 4 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a medium pan (**use a large pan for 4 servings**) over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.



### 2 MAKE MASHED POTATOES

- Place **potatoes** and **reserved thyme sprigs** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until potatoes are tender, 15-20 minutes.
- Carefully remove and discard thyme sprigs. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot off heat.
- Mash potatoes with **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Keep covered off heat until ready to serve.



### 5 COOK SAUCE

- While chicken cooks, squeeze **juice from orange halves** into a small bowl. Whisk in **jam, stock concentrate, chopped thyme, half the vinegar (all for 4 servings)**, and **2 TBSP water (¼ cup for 4)** until smooth.
- Once chicken is done, return same pan to medium-high heat. Pour in **sauce** and bring to a simmer; cook until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter (2 TBSP for 4)** and season with **salt** and **pepper**.
- Return **chicken** to pan and turn a few times to coat.



### 3 ROAST GREEN BEANS

- While potatoes cook, toss **green beans** on a baking sheet with a **drizzle of oil, salt**, and **pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



### 6 FINISH & SERVE

- Divide **chicken, mashed potatoes**, and **roasted green beans** between plates. Top chicken with any remaining sauce from pan and serve.