



LEAN MEAN CHICKEN AND GREENS

with Rosemary Potatoes and Gremolata



HELLO GREMOLATA

Parsley, lemon zest, and garlic join forces in this zippy condiment

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 659



Rosemary



Chicken Breasts



Dried Cranberries



Lemon



Yukon Gold Potatoes



Garlic



Parsley



Arugula



Walnuts
(Contains: Tree Nuts)



Shallot

START STRONG

Rosemary has a strong herby aroma that can sometimes be overpowering. Feel free to use it to taste when tossing it with the potatoes.

BUST OUT

- Zester
- Aluminum foil
- Medium pot
- Strainer
- 2 Medium bowls
- Small bowl
- Large pan
- Olive oil (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Lemon 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Shallot 1 | 2
- Rosemary ¼ oz | ¼ oz
- Parsley ¼ oz | ½ oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Chicken Breasts 12 oz | 24 oz
- Arugula 4 oz | 8 oz
- Dried Cranberries 1 oz | 2 oz
- Walnuts 1 oz | 2 oz

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1 PREP AND BOIL POTATOES

Wash and dry all produce. Cut **potatoes** into ¾-inch cubes. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 10-12 minutes, then drain. Meanwhile, zest and halve **lemon**. Mince **garlic**. Halve, peel, and mince **shallot**. Strip **rosemary** from stems. Chop leaves until you have 1 tsp. Finely chop **parsley**.



4 COOK CHICKEN

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Remove **chicken** from marinade, shaking off excess, and add to pan. Cook until browned and no longer pink in center, 3-4 minutes per side. Remove from pan and set aside to rest 5 minutes. **TIP:** Cover chicken with aluminum foil to keep warm.



2 BUTTERFLY CHICKEN

With your hand on top of one **chicken breast**, cut ¾ of the way, parallel to the cutting board, stopping before you slice it completely. Repeat with other breast. Place chicken in a medium bowl with juice of one **lemon half**, half the **garlic**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**. Toss to coat and set aside to marinate.



5 CRISP POTATOES

While **chicken** rests, toss together **potatoes**, **rosemary**, **shallot**, remaining **garlic**, and a drizzle of **olive oil** in same pan over medium-high heat. Cook until fragrant and starting to brown at edges, 3-4 minutes, stirring occasionally. Season generously with **salt** and **pepper**.



3 MAKE GREMOLATA

In a small bowl, combine **parsley**, **lemon zest**, and a pinch of the remaining **garlic**. Stir in a large drizzle of **olive oil**. Season with **salt** and **pepper**.



6 MAKE SALAD AND SERVE

In a medium bowl, whisk together a squeeze of **lemon juice** and a large drizzle of **olive oil**. Add **arugula**, **cranberries**, and **walnuts**. Toss to coat. Season with **salt** and **pepper**. Divide **salad** between plates, then add **chicken** and **potatoes**. Spoon **gremolata** over **chicken**.

MAGNIFICO!

Flaunt your foodie cred by throwing “gremolata” into convos.