HELLO HALL OF FAME
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

CREAMY DILL CHICKEN
with Roasted Potatoes and Green Beans

PREP: 10 MIN  TOTAL: 30 MIN  CALORIES: 430

Dill  Chicken Breasts  Sour Cream (Contains: Milk)
Yukon Gold Potatoes  Green Beans  Chicken Stock Concentrate  Dijon Mustard
START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it’s the tasty dill sauce—as you’re making it, be sure to scrape up any browned bits left by the chicken.

BUST OUT

• 2 Baking sheets
• Large pan
• Paper towel
• Oil (1 TBSP | 2 TBSP)

INGREDIENTS

<table>
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<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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</thead>
<tbody>
<tr>
<td>Dill</td>
<td>¼ oz</td>
<td>¼ oz</td>
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<tr>
<td>Yukon Gold Potatoes</td>
<td>12 oz</td>
<td>24 oz</td>
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<tr>
<td>Chicken Breasts</td>
<td>12 oz</td>
<td>24 oz</td>
</tr>
<tr>
<td>Green Beans</td>
<td>6 oz</td>
<td>12 oz</td>
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<tr>
<td>Sour Cream</td>
<td>2 TBSP</td>
<td>4 TBSP</td>
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<tr>
<td>Chicken Stock Conc.</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Dijon Mustard</td>
<td>1 tsp</td>
<td>2 tsp</td>
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HELLO WINE

PAIR WITH
The Boardwalk Clarksburg California Chardonnay, 2015
HelloFresh.com/Wine

1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Pick fronds from dill; discard stems. Finely chop fronds. Cut potatoes into ½-inch cubes. TIP: A wood cutting board is a dependable foundation for your slice work and gentler on knives, too. Get one at HelloFresh.com/Shop

2 ROAST POTATOES

Toss potatoes on a baking sheet with a drizzle of oil and a pinch of salt and pepper. Roast in oven until crisp and browned, 22-25 minutes, tossing halfway through.

3 COOK CHICKEN

Heat a drizzle of oil in a large pan over medium heat. Pat chicken dry with a paper towel. Season all over with salt and pepper. Add to pan and cook until no longer pink in center, 4-6 minutes per side. Remove chicken from pan and set aside to rest.

4 ROAST GREEN BEANS

While chicken cooks, toss green beans on another baking sheet with a drizzle of oil and a pinch of salt and pepper. Roast in oven until tender, 10-12 minutes.

5 MAKE SAUCE

Stir together 1 tsp dill, sour cream, stock concentrate, 1 tsp mustard (we sent more), and 2 TBSP water in pan used for chicken over medium heat. Season with salt and pepper. (TIP: If sauce seems thick, add more water, 1 tsp at a time, until it has a drizzly consistency.) Remove pan from heat.

6 PLATE AND SERVE

Thinly slice chicken, then divide between plates along with potatoes and green beans. Drizzle sauce over everything. Garnish with remaining dill (to taste).

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BIG DILL!

You’ll be swiping every last drop of sauce off your plate.