



HALL OF FAME

CREAMY DILL CHICKEN

with Roasted Potatoes and Green Beans



HELLO HALL OF FAME

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 430**



Dill



Chicken Breasts



Sour Cream
(Contains: Milk)



Dijon Mustard



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate

START STRONG

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

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Dill | ¼ oz ¼ oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Sour Cream | 2 TBSP 4 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Dijon Mustard | 1 tsp 2 tsp |

HELLO WINE



PAIR WITH

Little Pioneer South Eastern
Australia Chardonnay, 2016

[HelloFresh.com/Wine](https://www.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.



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 from pan and set aside to rest.



4 COOK 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

Add **1 tsp dill**, **sour cream**, **stock concentrate**, **1 tsp Dijon mustard** (we sent more), and **2 TBSP water** to pan used for chicken. Stir to combine. 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).

BIG DILL!

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

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