



Herby Chicken

with Creamy Potato Salad

Family 35 Minutes



Chicken Breasts



Lemon



Dijon Mustard



Mayonnaise



Italian Breadcrumbs



Red Potato



Sugar Snap Peas



Dill

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO DILL

Sweet, herbaceous and a must for potato salad!

Start here

Before starting, wash and dry all produce.

Dill Guide for Step 1 (dbl for 4ppl):

- Medium-dilly: ½ tbsp
- Extra-dilly: 1 tbsp

Bust Out

Medium bowl, microplane/zester, measuring spoons, shallow dish, strainer, large bowl, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Lemon	1	1
Dijon Mustard	½ tbsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	½ cup	1 cup
Red Potato	300 g	600 g
Sugar Snap Peas	113 g	227 g
Dill	7 g	7 g
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Cut **potatoes** into ½-inch pieces. Trim, then cut **snap peas** in half. Finely chop ½ **tbsp dill** (**NOTE:** Reference Dill Guide). Zest, then juice **half the lemon** (whole lemon for 4ppl). Cut any **remaining lemon** into wedges.



Cook potatoes & snap peas

Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until tender-crisp, 8-10 min. Add **snap peas** and cook until **potatoes** and **snap peas** are fork-tender, 1-2 min. Drain and transfer **veggies** to a plate. Set aside to cool slightly.



Coat chicken

While **veggies** cook, stir together **half the mayo** and **half the dill** in a medium bowl. Add **breadcrumbs** to a shallow dish. Pat **chicken** dry with paper towels, then cut lengthwise into ½-inch strips. Season **strips** with **salt** and **pepper**. Coat **chicken** all over with **dill-mayo mixture**. Working with **one piece of chicken** at a time, press both sides into **breadcrumb mixture** to coat completely. Shake **excess breadcrumbs** back into the shallow dish. Repeat with **remaining chicken**. Discard **excess breadcrumbs**.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **chicken**. Cook, turning **pieces** over occasionally, until cooked through, 5-6 min. (** (**NOTE:** Cook chicken in two batches for 4 ppl, using 1 tbsp oil per batch.)



Make potato salad

Whisk together **remaining mayo**, **Dijon**, **lemon zest** and **juice**, **remaining dill** and **½ tsp sugar** (dbl for 4ppl) in a large bowl. Add **potatoes** and **snap peas** and toss to combine. Season with **salt** and **pepper**.



Finish & serve

Divide **creamy potato salad** and **chicken** between plates. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!