



JAMMIN' CHERRY THYME CHICKEN

with Scallion Mashed Potatoes & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



2 | 4
Scallions



¼ oz | ¼ oz
Thyme



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Chicken Cutlets



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Cherry Jam

HELLO

CHERRY THYME SAUCE

Sweet-tart cherry jam plus fresh thyme, butter, and stock team up to make a luscious sauce for chicken.



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 640



THE MORE YOU KNOW

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 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. Trim and thinly slice **scallions**, separating whites from greens. Strip **thyme leaves** from stems; chop leaves until you have 1 tsp.
- **4 SERVINGS:** Chop thyme leaves until you have 2 tsp.



4 COOK CHICKEN

- While green beans roast, pat **chicken*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Heat a large drizzle of **olive oil** in a large pan 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** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Mash with **sour cream**, **2 TBSP butter**, half the **scallion greens**, **salt**, and **pepper** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Keep covered off heat until ready to serve.
- **4 SERVINGS:** Use 4 TBSP butter.



5 MAKE SAUCE

- Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallion whites** and **chopped thyme**; cook 1 minute.
- Stir in **stock concentrate**, **jam**, and **¼ cup plain water**. Bring to a simmer and cook until thickened, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter** until melted. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use ⅓ cup plain water and 2 TBSP butter.



3 ROAST GREEN BEANS

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



6 SERVE

- Divide **chicken**, **mashed potatoes**, and **green beans** between plates. Top chicken with **sauce**. Sprinkle potatoes and chicken with remaining **scallion greens** and serve.
- **TIP:** If necessary, **rewarm mashed potatoes over low heat with a splash of reserved potato cooking liquid for 1-2 minutes before serving.**