



CHICKEN CUTLETS TOPPED WITH LEMON CREAM SAUCE

plus Dilly Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 Clove | 2 Cloves
Garlic



1 | 2
Lemon



¼ oz | ½ oz
Dill



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Shawarma
Spice Blend



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

LEMON CREAM SAUCE

Sour cream, lemon juice, garlic, and stock make a velvety topping for seared chicken.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 480



ZEST FOR LIFE

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

- Zester
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Peel and mince or grate **garlic**. Zest and quarter **lemon**. Pick and roughly chop fronds from **dill**.
- **4 SERVINGS: Adjust racks to top and middle positions.**



4 COOK CHICKEN

- While veggies roast, pat **chicken*** dry with paper towels and season all over with half the **Shawarma Spice, salt, and pepper.**
- Heat a 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; remove chicken from pan. Wash out pan.
- **4 SERVINGS: Use all the Shawarma Spice.**
- **TIP: If spices begin to burn, reduce heat to medium.**



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil, salt, and pepper.** Roast on top rack for 10 minutes.
- **4 SERVINGS: Spread potatoes out across entire sheet.**



5 MAKE LEMON CREAM SAUCE

- Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds.
- Stir in **stock concentrate, ¼ cup water,** and a pinch of **salt and pepper.** Bring to a simmer and cook until reduced, 2-3 minutes. Remove pan from heat and stir in **sour cream** and a squeeze of **lemon juice** to taste.
- **4 SERVINGS: Use 1/3 cup water.**



3 ROAST GREEN BEANS

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **green beans** on empty side with a drizzle of **olive oil, salt, and pepper.**
- Return to oven and roast until veggies are browned and tender, 12-15 minutes more.
- **4 SERVINGS: Leave potatoes in oven and toss green beans on a separate sheet; roast on middle rack.**



6 FINISH & SERVE

- Toss roasted **potatoes** with half the **dill** and **lemon zest** to taste.
- Divide potatoes, **green beans,** and **chicken** between plates. Top chicken with **lemon cream sauce** and sprinkle with remaining dill. Serve.

* Chicken is fully cooked when internal temperature reaches 165°.