



# LEMON PEPPERCORN CHICKEN

with Rosemary Garlic Roasted Potatoes and Green Beans



## HELLO

### ROSEMARY

Rosemary and potatoes are a match made in heaven.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 520**



Yukon Gold Potatoes



Garlic



Chicken Breasts



Green Beans



Sour Cream  
(Contains: Milk)



Rosemary



Lemon



Black Peppercorns



Chicken Stock Concentrates

## START STRONG

Feel free to scale back the pepper in this dish. The flavor is strong throughout, so if you're unsure, use less.

## BUST OUT

- 2 Small bowls
- Baking sheet
- Zester
- Paper towels
- Large pan
- Butter (3 TBSP)  
(Contains: Milk)
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- |                              |          |
|------------------------------|----------|
| • Yukon Gold Potatoes        | 24 oz    |
| • Rosemary                   | ½ oz     |
| • Garlic                     | 2 Cloves |
| • Lemon                      | 1        |
| • Chicken Breasts            | 24 oz    |
| • Black Peppercorns          | 2 TBSP   |
| • Green Beans                | 12 oz    |
| • Chicken Stock Concentrates | 2        |
| • Sour Cream                 | 4 TBSP   |

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



## 1 PREP

Adjust rack to upper position and preheat oven to 425 degrees. **Wash and dry all produce.** Place **3 TBSP butter** in a small bowl and bring to room temperature. (**TIP:** Alternatively, microwave butter in bowl until softened, about 15 seconds.) Cut **potatoes** into ½-inch-thick wedges. Pick **2 TBSP rosemary leaves** from stems; mince leaves. (Save remaining rosemary sprigs for later.) Mince or grate **garlic**.



## 4 ROAST GREEN BEANS

Once **potatoes** have roasted 15 minutes, remove baking sheet from oven and push potatoes to one side. Add **green beans** and **whole rosemary sprigs** to empty side. Toss green beans with **olive oil, salt, and pepper**. Return to oven and roast until veggies are browned and tender, about 15 minutes more.



## 2 ROAST POTATOES AND MAKE LEMON BUTTER

Toss **potatoes** on a baking sheet with a drizzle of **olive oil, minced rosemary, half the garlic, and a pinch of salt and pepper**. Roast until browned and tender, about 30 minutes (we'll add more to the sheet halfway through). Meanwhile, zest and quarter **lemon**. Squeeze 2 TBSP lemon juice into another small bowl. Stir lemon zest into bowl with softened **butter**.



## 5 MAKE PAN SAUCE

Add crushed **peppercorns** and remaining **garlic** to pan used to cook chicken. Cook on medium-high until lightly browned, about 30 seconds. Add **stock concentrates, reserved 2 TBSP lemon juice, and ½ cup water**. Bring to a simmer, then reduce heat to medium and stir in **sour cream**. Cook until sauce is creamy, 1-2 minutes more. Stir in **lemon butter**.



## 3 COOK CHICKEN AND POUND PEPPERCORNS

Pat **chicken** dry with paper towels; season all over with **salt and pepper**. Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add chicken and cook until browned and cooked through, 5-7 minutes per side. Turn off heat; transfer chicken to a plate. Meanwhile, use a heavy-bottomed pan or mallet to pound **peppercorns** in their bag until coarsely ground.



## 6 SERVE

Divide **potatoes, green beans, and chicken** among plates. Top chicken with **pan sauce**. Serve with any remaining **lemon quarters** on the side for squeezing over.

## FRESH TALK

French fries or mashed potatoes?

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK03 NJ-14\_FAM