



PAPRIKA CHICKEN WITH A JAMMY PAN SAUCE

plus Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 | 2
Lemon



2 TBSP | 4 TBSP
Apricot Jam



2 tsp | 2 tsp
Dijon Mustard



6 oz | 12 oz
Green Beans



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Paprika



HELLO

PAPRIKA

This slightly sweet, slightly fruity spice pairs perfectly with a tangy, jam-based sauce.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 510



CHECK ON IT

Why do we always ask you to pat your chicken dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick, *and* ensures even browning once the chicken hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Zester
- Small bowl
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 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. Zest and quarter **lemon**.
- In a small bowl, combine **jam**, **1 tsp mustard** (be sure to measure—we sent more), and **¼ cup water**.
- **4 SERVINGS:** Adjust racks to top and middle positions. Zest 1 lemon and quarter both. Use all the mustard and ½ cup water.



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels and season all over with **paprika**, **salt**, and **pepper**.
- Heat a drizzle of **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.
- **TIP:** If chicken begins to brown too quickly, reduce heat to medium.



2 ROAST POTATOES

- Toss **potatoes** on one side of baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast on top rack for 15 minutes (you'll add the green beans then).
- **4 SERVINGS:** Spread potatoes out across entire sheet.



5 MAKE PAN SAUCE

- Heat pan used for chicken over medium-high heat. Add **jam mixture** and bring to a simmer. Cook until thickened, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter**. Add a squeeze of **lemon juice** to taste. Season with **salt** and **pepper**.
- **4 SERVINGS:** Use 2 TBSP butter.



3 ROAST GREEN BEANS

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



6 FINISH & SERVE

- Toss **green beans** with **lemon zest**.
- Divide green beans, **potatoes**, and **chicken** between plates. Top chicken with **sauce**. Serve with remaining **lemon wedges** on the side.