



SO DELIZIOSO CHICKEN CUTLETS

with Cheesy Mashed Potatoes and Tomato Zucchini Jumble



HELLO

ITALIAN SEASONING

Oregano, basil, and parsley make this signature herb blend so *delizioso*.

PREP: 20 MIN | **TOTAL: 45 MIN** | **CALORIES: 730**



Lemons



Italian Seasoning



Scallions



Grape Tomatoes



Zucchini



Chicken Cutlets



Yukon Gold Potatoes



Italian Cheese Blend
(Contains: Milk)



Shallot



Chicken Stock Concentrates

START STRONG

Planning ahead? You can marinate the chicken as instructed in step 1 up to four hours in advance—just make sure to cover it with plastic wrap or seal the zip-close bag and place it in the fridge.

BUST OUT

- Zester
- Paper towels
- 2 Large bowls
- Medium pot
- Olive oil (8 tsp)
- Butter (6 TBSP)
(Contains: Milk)
- Strainer
- Potato masher
- Large pan

INGREDIENTS

Ingredient 4-person

- Lemons 2
- Chicken Cutlets* 20 oz
- Italian Seasoning 1 TBSP
- Yukon Gold Potatoes 32 oz
- Scallions 2
- Italian Cheese Blend 1 Cup
- Grape Tomatoes 8 oz
- Shallot 1
- Zucchini 2
- Chicken Stock Concentrates 2

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

WINE CLUB

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1 MARINATE CHICKEN

Wash and dry all produce. Zest one **lemon**, then cut both lemons in half. Pat **chicken** dry with paper towels. Place in a large bowl or zip-close bag along with zest, juice from 1 lemon, **1½ tsp Italian Seasoning** (we'll use the rest later), and **1 TBSP olive oil**. Season with **salt** and **pepper**. Toss to coat, then set aside.



4 PREP AND COOK VEGGIES

While potatoes cook, halve **tomatoes**. Halve, peel, and slice **shallot**. Halve **zucchini** lengthwise. Scoop out seeds with a spoon and discard, then cut into ½-inch-thick half-moons. Heat **1 TBSP olive oil** in a large pan over medium-high heat. Add zucchini; season with **salt** and **pepper**. Cook, stirring, until just softened, 3-5 minutes. Add tomatoes, shallot, and **2 TBSP butter**. Cook until softened, 2-3 minutes. Transfer veggies to a second large bowl and wipe out pan.

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2 BOIL POTATOES

Cut **potatoes** into ½-inch cubes. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, about 15 minutes. Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Once potatoes are done, reserve ½ **cup cooking water**, then drain.



5 COOK CHICKEN

Heat a large drizzle of **olive oil** in same pan over medium-high heat. Remove **chicken** from marinade, shaking off excess. Season all over with **salt**, **pepper**, and remaining **Italian Seasoning**. Add to pan and cook until browned and cooked through, 3-6 minutes per side. (**TIP:** Work in batches if chicken won't fit easily.) Remove from pan and let rest on a plate about 3 minutes. Wipe out pan, return to medium-high heat, and stir in ½ **cup water** and **stock concentrates**.



3 MASH POTATOES

Return pot to low heat and add **2 TBSP butter** and **scallion whites**. Cook, stirring, until softened, 1-2 minutes. Return **potatoes** to pot and mash until smooth, adding **cooking water** as needed to loosen. Stir in **cheese**, then season with plenty of **salt** and **pepper**. Keep over low heat until meal is ready.



6 FINISH AND SERVE

Stir **2 TBSP butter** and a big squeeze of **lemon** into pan. Simmer until reduced, 2-4 minutes. Season with **salt** and **pepper**. Stir in any **juices** released by chicken. Stir half the **scallion greens** into **potatoes** in pot, then divide between plates along with **veggies** and **chicken**. Spoon pan sauce over everything. Garnish with remaining scallion greens.

FRESH TALK

What are your favorite and least favorite vegetables?

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