

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

• Bowls

- Pan
- Plastic wrap
- Aluminum foil
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

GET SOCIAL

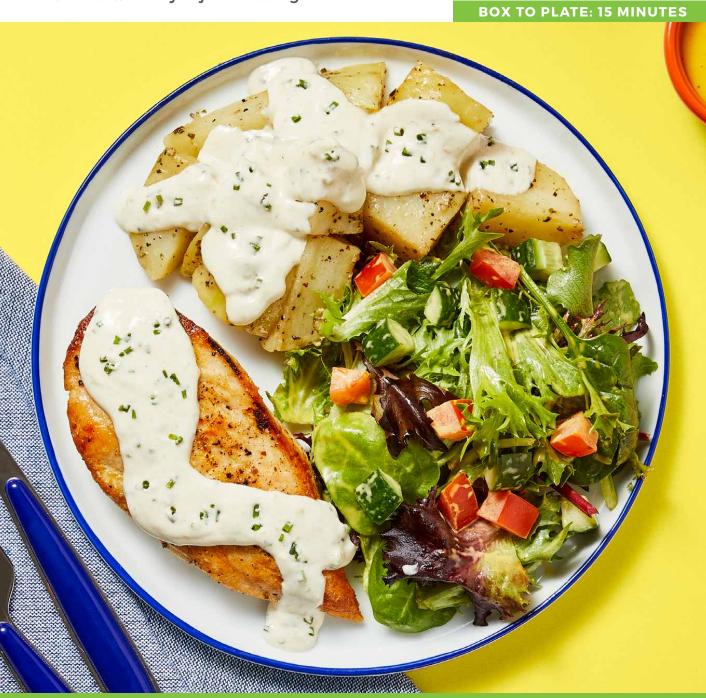
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PARMESAN CHIVE CHICKEN & POTATOES

Mixed Greens & Honey Dijon Dressing





CALORIES: 710





1 PREP









12 oz | 24 oz Potatoes

¼ oz | ½ oz Chives

1 | 2 Mini Cucumber

1 | 2 Tomato

- Wash and dry produce.
- Quarter potatoes (peel if you prefer). Finely chop chives.
 Dice cucumber. Dice tomato.



2 ZAP



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk

 In a microwave-safe bowl, season potatoes with salt and pepper.
 Add garlic herb butter and cover with plastic wrap; microwave until tender and steaming, 6-7 minutes.



3 SIZZLE



10 oz | 20 oz Chicken Cutlets



4 oz | 8 oz Cream Sauce Base Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk

- Meanwhile, pat chicken* dry and season with salt and pepper.
 Drizzle oil in a hot pan; cook chicken until cooked through,
 5-7 minutes per side. Turn off heat; transfer to a plate and cover with foil. Wipe out pan.
- Heat another drizzle of oil in same pan. Cook cream sauce, cheese, and chives, stirring, until sauce is smooth and slightly thickened, 1-2 minutes.



4 SERVE







1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs

- In a bowl, toss mixed greens, cucumber, tomato, and dressing.
- Spoon sauce over chicken and potatoes. Serve with salad.

