



PROSCIUTTO-WRAPPED APRICOT CHICKEN

with Chive Mashed Potatoes & Bistro Green Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Lemon



¼ oz | ½ oz
Chives



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



4 oz | 4 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 | 2
Apricot Jam



2 tsp | 4 tsp
Honey



2 tsp | 2 tsp
Dijon Mustard



2 oz | 4 oz
Mixed Greens



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



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



*The ingredient you received may be a different color.

HELLO

PROSCIUTTO

Wrapping the chicken with this dry-cured ham keeps it moist and flavorful.



PREP: 20 MIN | COOK: 45 MIN | CALORIES: 810



STARCH OF THE SHOW

Our trick for the best-tasting mashed potatoes? Always add plenty of salt to the water—it should taste about as salty as the sea!

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Medium pan
- Baking sheet
- Potato masher
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 TBSP | 4 TBSP)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk

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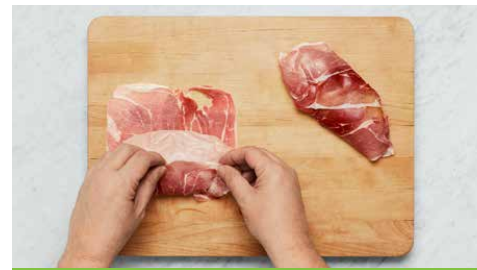
1 COOK POTATOES & PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces; place in a medium pot with enough **salted water to cover by 2 inches.** (TIP: For a smoother texture, peel potatoes first.) Bring to a boil and cook until tender, 15-20 minutes. Drain and return potatoes to pot; cover to keep warm.
- Quarter **lemon.** Thinly slice **chives.**



4 MASH POTATOES

- Mash **potatoes** with a potato masher or fork until smooth. (TIP: If potatoes have cooled, mash over medium-low heat.)
- Stir in **chives, half the cream sauce base (all for 4 servings), and 1 TBSP butter (2 TBSP for 4)** until combined. Season generously with **salt and pepper.** Keep covered off heat until ready to serve.



2 WRAP CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt and pepper.**
- Lay **two slices of prosciutto** beside each other on a flat surface. Place a chicken cutlet along bottom of slices; tightly roll up prosciutto around chicken. Repeat with remaining prosciutto and chicken.



5 MAKE SAUCE & SALAD

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for chicken over low heat. Whisk in **stock concentrate, apricot jam, and half the honey.**
- When **chicken** is done, return to pan with any drippings and turn to coat in **sauce.**
- In a large bowl, whisk together **half the mustard, remaining honey, 2 TBSP olive oil, juice from one lemon wedge, salt, and pepper.** (For 4, use all the mustard, 4 TBSP olive oil, and juice from two lemon wedges.)
- Add **mixed greens** to bowl and toss to coat.



3 SEAR & ROAST CHICKEN

- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **wrapped chicken** and cook until browned, 2-3 minutes per side. Turn off heat; transfer chicken to a baking sheet. Wipe out pan.
- Roast on middle rack until chicken is cooked through, about 15 minutes.
- Transfer to a cutting board.



6 SERVE

- Slice **chicken** crosswise.
- Divide chicken, **mashed potatoes,** and **salad** between plates. Drizzle any **remaining pan sauce** over chicken, top salad with **almonds,** and serve.

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