



ITALIAN CHICKEN & PEPPER SANDOS

with Potato Wedges & Tangy Garlic Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Onion



1 | 2
Green Bell
Pepper



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Chopped Chicken
Breast



1 TBSP | 2 TBSP
Italian Seasoning



1 | 2
Chicken Stock
Concentrate



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli Florets

Calories: 1020



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1120



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

BETTER BUTTER

In Step 4 you'll make a compound butter with garlic powder. Try variations for other meals. Lemon zest + parsley or honey + cinnamon, and more!

BUST OUT

- 2 Baking sheets
- 2 Small bowls
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips.

↻ Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



4 MAKE GARLIC BAGUETTES

- While veggies cook, in a second small microwave-safe bowl, combine **remaining garlic powder** and **2 TBSP butter (4 TBSP for 4 servings)**; microwave until butter is just softened, 10-15 seconds. Stir to combine and season with **salt** and **pepper**; set aside.
- Slice **baguettes** lengthwise, stopping before you get all the way through; spread **garlic butter** onto cut sides. Place cut sides up on a second baking sheet.
- Toast on middle rack until golden, 2-3 minutes.



2 ROAST POTATOES & MIX SAUCE

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**, **salt**, and **pepper**.
- Roast on top rack until golden brown and crispy, 20-25 minutes.
- Meanwhile, in a small bowl, combine **mayonnaise**, **sour cream**, and **half the garlic powder (you'll use the rest later)**. Season with **salt** and **pepper**.

↻ Swap in **broccoli** for potatoes; roast until browned and tender, 15-20 minutes.



5 COOK CHICKEN

- While garlic baguettes toast, pat **chicken*** dry with paper towels; season generously with **salt** and **pepper**.
- Heat a **large drizzle of olive oil** in pan used for veggies over medium-high heat. Add chicken and **Italian Seasoning**; cook, stirring, until chicken is browned and cooked through, 4-6 minutes.
- Stir in **stock concentrate** and **2 TBSP water (4 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Return **veggies** to pan; stir to combine.



3 COOK VEGGIES

- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**; cook, stirring occasionally, until softened and lightly browned, 5-7 minutes. Season with **salt** and **pepper**.
- Transfer to a plate.



6 FINISH & SERVE

- Spread cut sides of **bottom baguette halves** with **half the garlic sauce**. Top with **chicken and veggie mixture**, then sprinkle with **mozzarella**. Return to middle rack until cheese melts, 2-3 minutes.
- Divide **sandwiches** and **potatoes** between plates. Serve with remaining garlic sauce on the side for dipping.