



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Onion



1 | 2
Long Green
Pepper



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



2 | 4
Ciabattas
Contains: Soy, Wheat



8 oz | 16 oz
Sous Vide
Chopped Chicken



1 TBSP | 2 TBSP
Italian Seasoning



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk

ONE-PAN CHICKEN & GREEN PEPPER SAMMIES

with Parm, Monterey Jack & Creamy Garlic Sauce



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 790



BUST OUT

- Small bowl
- Large pan
- Cooking oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

COVER TO COVER

If your pan doesn't have a lid to help melt the cheeses, no worries! Use the bottom of a baking sheet or a piece of foil instead.

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ONE-PAN CHICKEN & GREEN PEPPER SAMMIES

with Parm, Monterey Jack & Creamy Garlic Sauce

INSTRUCTIONS

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **green pepper** into strips.
- In a small bowl, combine **mayonnaise**, **sour cream**, and **half the garlic powder** (you'll use the rest later). Season with **salt** and **pepper**.
- Halve and toast **ciabattas**.
- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**, **green pepper**, and **chicken** (snip the upper corner of the package and carefully drain liquid before adding chicken to pan). Stir in **remaining garlic powder**, **2 tsp Italian Seasoning** (4 tsp for 4 servings), and **salt**. (Be sure to measure the Italian Seasoning—we sent more!) Cook, stirring occasionally and breaking up meat into pieces, until veggies are softened and lightly browned and chicken is warmed through, 5-7 minutes.
- During the last minute of cooking, sprinkle **Parmesan** and **Monterey Jack** over **chicken and veggie mixture**. Cover pan; cook until cheeses melt, 30-60 seconds.
- Spread **creamy garlic sauce** over cut sides of **toasted ciabattas**. Pile **chicken and veggie mixture** on bottom halves of ciabattas; close **sandwiches**. Cut sandwiches on a diagonal and serve.