



PROSCIUTTO-WRAPPED CHICKEN

with Truffled Chive Mashed Potatoes & Lemony Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Lemon



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



6 oz | 12 oz
Green Beans



¼ oz | ¼ oz
Chives



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 g | 2 g
Truffle Zest



1 | 2
Chicken Stock
Concentrate



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

This savory cured ham adds crispy texture and a nice salty flavor to chicken.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 650



BOOM! ROASTED

Make sure the green beans are crisp and gently browned before taking them out of the oven in step 4. Everyone will love that oven-roasted texture.

BUST OUT

- Medium pot
 - Large pan
 - Strainer
 - Baking sheet
 - Zester
 - Potato masher
 - Paper towels
-
- Kosher salt
 - Black pepper
 - Olive oil (**1 TBSP** | **1 TBSP**)
 - Butter (**3 TBSP** | **5 TBSP**)
Contains: Milk

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1 COOK POTATOES & PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) 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**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**; drain and return potatoes to pot.
- Meanwhile, zest and halve **lemon**.



4 ROAST GREEN BEANS

- Once **chicken** has roasted 5 minutes, remove sheet from oven.
- Carefully toss **green beans** on empty side with a **large drizzle of olive oil, lemon zest, and salt**. (For 4 servings, leave chicken roasting and toss green beans on a second sheet; roast on middle rack.)
- Return to top rack until chicken is cooked through and green beans are tender, 10-12 minutes. **TIP: If chicken is done first, remove from sheet and continue roasting beans.**
- Once cool enough to handle, slice chicken crosswise.



2 WRAP CHICKEN

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



5 MASH POTATOES

- Meanwhile, finely chop **chives**.
- To pot with drained **potatoes**, add **sour cream**, half the chives, **2 TBSP butter** (**3 TBSP for 4 servings**), and as much **truffle zest** as you like.
- Mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt** and **pepper**.



3 COOK CHICKEN

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add wrapped **chicken**; sear until browned and crispy, 2-3 minutes per side.
- Transfer to one side of a baking sheet. Roast on top rack for 5 minutes (you'll add the green beans then). (**For 4 servings, spread chicken out across entire sheet; roast on top rack until cooked through, 15-17 minutes.**)



6 MAKE SAUCE & SERVE

- Heat pan used for chicken over medium-high heat. Add **stock concentrate**, **¼ cup water** (**½ cup for 4 servings**), and **lemon juice** to taste. Cook until thickened, 2-3 minutes.
- Turn off heat; stir in **1 TBSP butter** (**2 TBSP for 4**), **salt**, and **pepper**.
- Divide **chicken, mashed potatoes, and green beans** between plates. Top chicken with **sauce** and **remaining chives**.

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