



# 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: 970



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 1070



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

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### 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** 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.

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