



CHICKEN WITH PROSCIUTTO-WRAPPED ASPARAGUS

plus Shallot Sauce & Garlic Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Asparagus



1 | 2
Shallot



1 | 1
Lemon



2 oz | 4 oz
Prosciutto



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Fry Seasoning



2 | 4
Chicken Stock
Concentrates



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



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

FRY SEASONING

A savory blend of garlic, onion, and paprika



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 650



HELLO FRESH

GET ZESTY

We like using a microplane for zesting, but if you don't have one, use a peeler to remove just the yellow surface layer from the lemon, then mince it.

BUST OUT

- Zester
 - Paper towels
 - Medium pot
 - Large pan
 - Strainer
 - Potato masher
 - Baking sheet
-
- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces (for smoother mashed potatoes, peel first). Trim and discard woody bottom ends from **asparagus**. Halve, peel, and thinly slice **shallot**. Zest and quarter **lemon**.



2 BOIL POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. **TIP: Cover with a lid to bring to a boil more quickly.**
- Reserve **1 cup potato cooking liquid (1½ cups for 4 servings)**; drain and return potatoes to pot. Keep covered off heat until ready to mash.



3 ROAST ASPARAGUS

- Gather **asparagus** into four even bundles (**eight bundles for 4 servings**) on a clean work surface. Starting 1 inch from the bottom of the spears, roll up each bundle of asparagus in a slice of **prosciutto**, so that the prosciutto covers as much length as possible. **TIP: Tug the prosciutto a little as you wrap to keep it tight around the asparagus.**
- Place **wrapped asparagus** on a baking sheet; roast on top rack for 10 minutes, then flip and roast until crispy all over, 2-4 minutes more.



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season generously all over with **Fry Seasoning, salt, and pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken; cook until browned and cooked through, 4-6 minutes per side. **TIP: Lower heat and cover if chicken begins to brown too quickly.**
- Turn off heat; transfer chicken to a cutting board. Wipe out pan.



5 MAKE SHALLOT SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **shallot**; cook until softened and fragrant, 1-2 minutes. Stir in **stock concentrates** and **½ cup water (¾ cup for 4 servings)**. Bring to a simmer, then reduce heat to low. Cook until reduced by half, 2-3 minutes.
- Turn off heat; stir in **half the sour cream** and **1 TBSP butter (2 TBSP for 4)**.



6 MASH POTATOES

- To pot with **drained potatoes**, add **garlic powder, remaining sour cream, and 1 TBSP butter (2 TBSP for 4 servings)**.
- Mash over medium-low heat until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Taste and season generously with **salt and pepper**.



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **prosciutto-wrapped asparagus** and **mashed potatoes** between plates. Sprinkle **lemon zest** and a **squeeze of lemon juice** over asparagus. Place chicken atop potatoes and drizzle with **creamy shallot sauce**. Serve with any **remaining lemon wedges**.

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