

## **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes\*



10 oz | 20 oz Chicken Cutlets



8 oz | 16 oz Broccoli



**¼ oz | ¼ oz** 



1 | 2 Chicken Stock Concentrate



**2 tsp | 4 tsp** Dijon Mustard



1½ TBSP | 3 TBSP Sour Cream 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.







# **CREAMY DIJON DILL CHICKEN**

with Roasted Potatoes & Broccoli





#### HELLO

#### **CREAMY DILL SAUCE**

Drizzle over everything for a dose of tangy richness and fresh, herby flavor.

#### **WORTH THE WHISK**

Before you begin Step 5, whisk stock concentrate, water, dill, and mustard in a liquid measuring cup. Then you can add everything to the hot pan at once!

#### **BUST OUT**

- 2 Baking sheets Large pan
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 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.
- Dice potatoes into ½-inch pieces. Cut broccoli into bite-size pieces if necessary. Pick and finely chop fronds from dill.



#### **2 ROAST POTATOES**

- Toss potatoes on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- Roast on top rack until lightly browned and tender, 20-25 minutes.



#### **3 COOK CHICKEN**

- Meanwhile, pat chicken\* dry with paper towels and season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest.

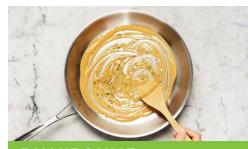


Swap in **salmon\*** for chicken. Cook (skin sides down) until skin is crisp, 5-7 minutes. Flip and cook until cooked through, 1-2 minutes more. Transfer to a plate to rest.



#### **4 ROAST BROCCOLI**

- While chicken cooks, toss broccoli on a second baking sheet with a drizzle of oil and a pinch of salt and pepper.
- Roast on middle rack until tender, 12-15 minutes.



### **5 MAKE SAUCE**

- Heat pan used for chicken over medium heat. Stir in stock concentrate, 2 TBSP water (4 TBSP for 4 servings), and as much chopped dill and mustard as you like.
- Remove pan from heat; stir in sour cream and 1 TBSP butter (2 TBSP for 4), scraping up any browned bits from bottom of pan. Season with salt and pepper. TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.



#### 6 FINISH & SERVE

- Slice chicken crosswise.
- Divide chicken, potatoes, and broccoli between plates and drizzle with sauce.
   Garnish with any remaining chopped dill if desired and serve.
- Serve **salmon** as instructed (no need to slice!).

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

