



FAMILY-STYLE DILLY CHICKEN THIGHS & RICE

with Feta, Tzatziki, Green Beans & Tomato Wedges

INGREDIENTS

4 PERSON | 8 PERSON



¼ oz | ½ oz
Dill



12 oz | 24 oz
Green Beans



2 | 4
Tomatoes



1 | 2
Mini Cucumber



1 | 1
Lemon



1 Clove | 2 Cloves
Garlic



1½ Cups | 3 Cups
Jasmine Rice



20 oz | 40 oz
Whole Chicken
Thighs



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



1 Cup | 2 Cups
Feta Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

Flip over to learn what to do with any extra helpings.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 710



FLAVOR SAVOR

Refrigerate leftover chicken, rice, green beans, and tzatziki in separate airtight containers.

Reheat in the microwave until warmed through, 2-3 minutes; no need to reheat the tzatziki—simply give it a stir before serving.

BUST OUT

- Small pot
- 2 Baking sheets
- Paper towels
- Medium bowl

- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**
(646) 846-3663 | [HelloFresh.com](https://www.hellofresh.com)



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Pick and roughly chop **fronds from dill**. Trim **green beans** if necessary. Cut **tomatoes** into 1-inch-thick wedges. Trim and finely dice **cucumber**. Quarter **lemon**. Peel and mince or grate **garlic**.



4 ROAST VEGGIES

- Meanwhile, toss **green beans** and **tomatoes** on a second baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on middle rack until veggies are tender and green beans are lightly browned, 12-15 minutes.



2 COOK RICE

- In a small pot (**medium pot for 8 servings**), combine **rice, 2½ cups water (4½ cups for 8)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 18-20 minutes.
- Keep covered off heat until ready to serve.



5 MAKE TZATZIKI

- In a medium bowl, combine **cucumber, sour cream, remaining dill, a large drizzle of olive oil, juice from one lemon wedge (two wedges for 8 servings)**, and as much **garlic** as you like.
- Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper**.



3 ROAST CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels. Rub with a **large drizzle of olive oil**; season all over with **half the dill, salt, and pepper**.
- Transfer chicken to a baking sheet. (**TIP: For easy cleanup, line baking sheet with aluminum foil.**) Roast on top rack until cooked through, 20-25 minutes.



6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter (2 TBSP for 8 servings)**.
- Serve everything family style or divide between plates.
- **Plate It Up:** Divide **rice** between plates. Top with **dilly chicken** and **roasted veggies**. Drizzle chicken with **tzatziki** and garnish with **feta**. Serve with any **remaining lemon wedges** on the side.

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