

INGREDIENTS

2 PERSON | 4 PERSON



Red Potatoes



10 oz | 20 oz Chicken Cutlets



6 oz | 12 oz Green Beans



4 TBSP | 8 TBSP BBQ Sauce



2 tsp 4 tsp Dijon Mustard



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



6 oz | 12 oz Asparagus G Calories: 510

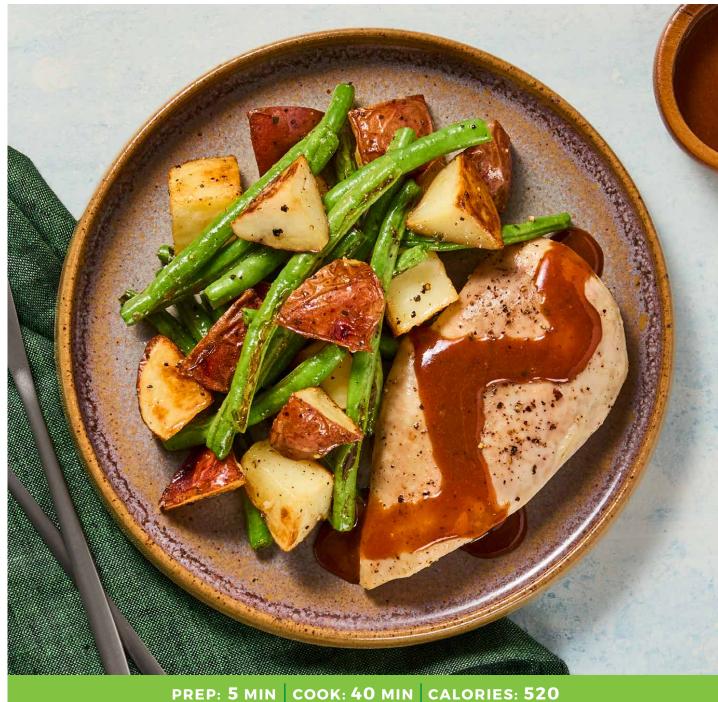


8 oz | 16 oz Broccoli



SHEET PAN BBQ CHICKEN

with Roasted Garlic Herb Potatoes & Green Beans





HELLO

RED POTATOES

These red-skinned "waxy" spuds are sturdier and less starchy than their russet counterparts.

TATER TIP

To ensure your potatoes roast evenly, arrange them spaced apart in a single layer on the baking sheet so they crisp up (instead of steaming!).

BUST OUT

- · Baking sheet
- · Small bowl
- Large bowl
- Paper towels
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

MORE IS MORE

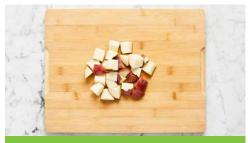
If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | HelloFresh.com



1 START 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 1-inch pieces.



2 ROAST POTATOES

- Toss potatoes on one side of a baking sheet with a large drizzle of oil, salt, and pepper. (For 4 servings, spread potatoes out across entire sheet.)
- Roast on top rack for 12 minutes (you'll add more to the sheet then).



3 FINISH PREP & MAKE SAUCE

- While potatoes roast, trim green beans if necessary. In a large bowl, toss green beans with a drizzle of oil. Lightly season with salt and pepper.
- In a small bowl, combine BBQ sauce, mustard, 1 tsp water (2 tsp for 4 servings), salt, and pepper.
- Trim and discard woody bottom ends from **asparagus** or cut **broccoli** into bite-size pieces if necessary; toss asparagus or broccoli as instructed. (Save green beans for another use.)



4 ROAST CHICKEN & GREEN BEANS

- Pat chicken* dry with paper towels; season all over with salt and pepper.
- Once potatoes have roasted 12 minutes, remove sheet from oven. Carefully add green beans to opposite side (reserve bowl).
- Nestle chicken on top of green beans.
 Return to top rack and roast until veggies
 are tender and lightly browned and chicken
 is cooked through, 15-18 minutes more.
 (For 4 servings, leave potatoes roasting.
 Add green beans and chicken to a second
 baking sheet: roast on middle rack.)
- Once potatoes have roasted 12 minutes, carefully add **chicken** to opposite side of sheet from **potatoes**. Return to top rack and roast for 5 minutes. Remove sheet from oven and carefully add **asparagus** to sheet. Roast 10-12 minutes more.
- Swap in broccoli for green beans.



5 FINISH VEGGIES

- Once chicken and veggies are done roasting, remove sheet from oven. Transfer chicken to a plate.
- Carefully transfer veggies to bowl used for green beans. Add garlic herb butter and toss until butter is melted and veggies are evenly coated. Taste and season with salt and pepper if desired.



6 SERVE

 Divide chicken and veggies between plates. Drizzle chicken with as much BBQ sauce as you like. Serve with any remaining BBQ sauce on the side.