



*The ingredient you received may be a different color.

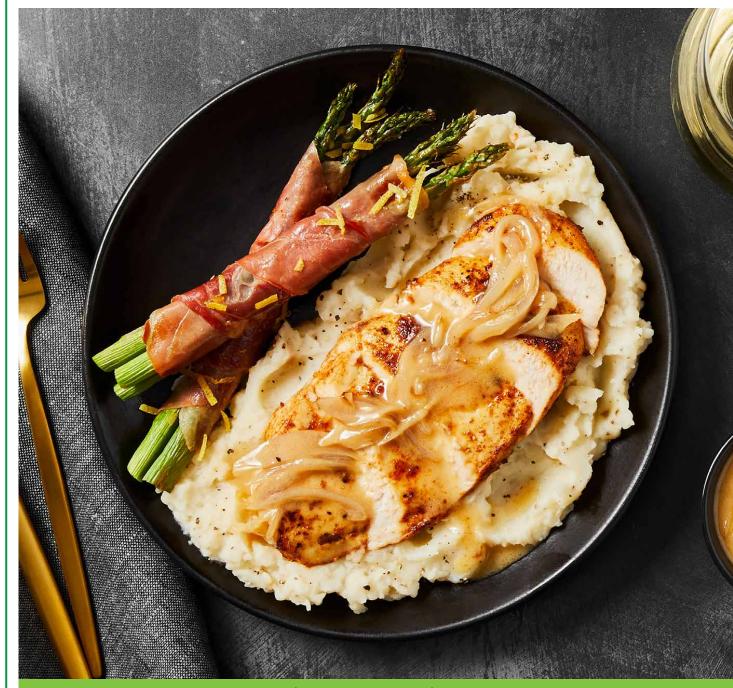
HELLO

FRY SEASONING

A savory blend of garlic, onion, and paprika

CHICKEN WITH PROSCIUTTO-WRAPPED ASPARAGUS

plus Shallot Sauce & Garlic Mashed Potatoes



PREP: 10 MIN COOK: 40 MIN CALORIES: 650



BUST OUT

Paper towels

Potato masher

Large pan

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

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.



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.



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and drv 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.



- 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.



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 (⅔ 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.

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