

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



Lemon



Chicken Cutlets



2 oz | 4 oz Prosciutto

Sour Cream Contains: Milk



1/4 oz | 1/4 oz 6 oz | 12 oz Green Beans Chives



2 g | **2** g Truffle Seasoning





Chicken Stock Concentrate



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.

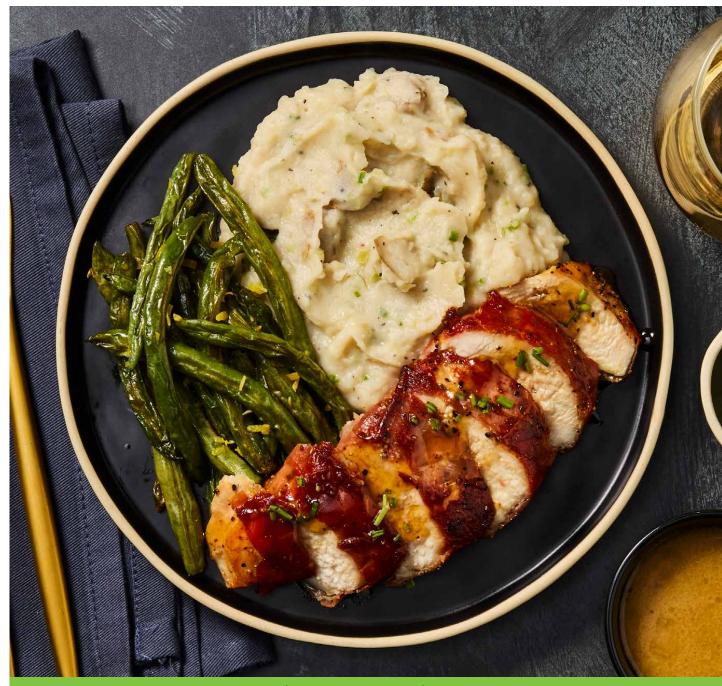
HELLO

PROSCIUTTO

This savory cured ham adds crispy texture and a nice salty flavor to chicken.

PROSCIUTTO-WRAPPED CHICKEN

with Truffled Chive Mashed Potatoes & Lemony Green Beans



PREP: 10 MIN COOK: 45 MIN CALORIES: 650



BOOM! ROASTED

Make sure the green beans are crisp and gently browned before taking them out of the oven in step 4. Everyone will love that oven-roasted texture.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Baking sheet
- Zester
- Potato masher
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 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.

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1 COOK POTATOES & 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 1/2-inch pieces. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender. 15-20 minutes.
- Reserve 1/2 cup potato cooking liquid; drain and return potatoes to pot.
- Meanwhile, zest and halve lemon.



2 WRAP CHICKEN

- Pat chicken* dry with paper towels: season all over with salt and pepper.
- Lay two slices of prosciutto beside each other on a flat surface. Tightly roll prosciutto around chicken. Repeat with remaining prosciutto and chicken.



3 COOK CHICKEN

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add wrapped chicken; sear until browned and crispy, 2-3 minutes per side.
- Transfer to one side of a baking sheet. Roast on top rack for 5 minutes (you'll add the green beans then). (For 4 servings, spread chicken out across entire sheet; roast on top rack until cooked through, 15-17 minutes.)



4 ROAST GREEN BEANS

- Once chicken has roasted 5 minutes, remove sheet from oven.
- Carefully toss green beans on empty side with a large drizzle of olive oil, lemon zest, and salt. (For 4 servings. leave chicken roasting and toss green beans on a second sheet: roast on middle rack.)
- Return to top rack until chicken is cooked through and green beans are tender 10-12 minutes. TIP: If chicken is done first, remove from sheet and continue roasting beans.
- Once cool enough to handle, slice chicken crosswise



- · Meanwhile, finely chop chives.
- To pot with drained potatoes, add sour cream, half the chives, 2 TBSP butter (3 TBSP for 4 servings), and as much truffle seasoning as you like.
- · Mash until smooth, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.



6 MAKE SAUCE & SERVE

- Heat pan used for chicken over medium-high heat. Add stock concentrate, 1/4 cup water (1/3 cup for 4 servings), and lemon juice to taste. Cook until thickened, 2-3 minutes.
- Turn off heat: stir in 1 TBSP butter (2 TBSP for 4), salt, and pepper.
- Divide chicken, mashed potatoes, and green beans between plates. Top chicken with sauce and remaining chives.