



HERBED CHICKEN WITH ROASTED ASPARAGUS

plus Prosciutto-Topped Mashed Potatoes, Pan Sauce & Chives

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 oz | 4 oz
Prosciutto



6 oz | 12 oz
Asparagus



1 | 1
Shallot



¼ oz | ½ oz
Chives



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 1 TBSP
Herbes de
Provence



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Fig Jam



1 | 2
Chicken Demi-
Glace
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.

HELLO

HERBES DE PROVENCE

This delicate, herbaceous seasoning hails from the south of France.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 740



CRISPY BUSINESS

Keep a watchful eye on the prosciutto in Step 2—it can quickly go from perfectly crisp to slightly burned!

BUST OUT

- Medium pot
 - Baking sheet
 - Strainer
 - Potato masher
 - Large pan
 - Whisk
 - Paper towels
-
- Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Butter (3 TBSP | 6 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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*Chicken is fully cooked when internal temperature reaches 165°.



1 BOIL POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and cover to keep warm. **(You'll finish the potatoes in Step 5.)**



4 ROAST CHICKEN & ASPARAGUS

- Pat **chicken*** dry with paper towels; season all over with **half the herbes de Provence (all for 4 servings), salt, and pepper**.
- Heat a **drizzle of oil** in pan used for prosciutto over high heat. Add chicken and sear until golden brown, 2 minutes per side. Turn off heat; transfer chicken to one side of a baking sheet. Wipe out pan and let cool slightly.
- Toss **asparagus** on empty side of sheet with a **drizzle of oil, salt, and pepper**.
- Roast on middle rack until chicken is cooked through and asparagus is tender and lightly browned, 10-12 minutes. Transfer chicken to a cutting board.



2 SEAR PROSCIUTTO

- While potatoes cook, heat a **drizzle of oil** in a large pan over medium-high heat. Add **prosciutto** in a single layer; cook until browned and crispy, 2-3 minutes per side. **TIP: If prosciutto starts to brown too quickly, reduce heat to medium.**
- Turn off heat; transfer prosciutto to a paper-towel-lined plate. Wipe out pan.



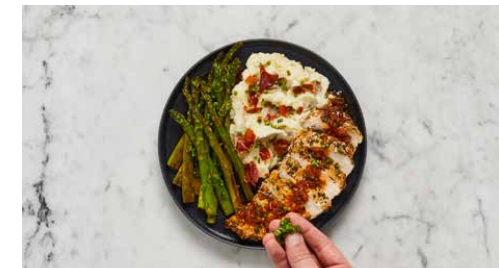
5 MASH POTATOES & MAKE SAUCE

- To pot with **potatoes**, add **sour cream** and **2 TBSP butter (4 TBSP for 4 servings)**; mash until smooth, adding **splashes of reserved potato cooking liquid** as needed. Taste and season with **salt and pepper** if desired.
- Heat **1 TBSP butter (2 TBSP for 4)** and a **drizzle of oil** in pan used for chicken over medium heat. Add **minced shallot** and cook, stirring occasionally, until fragrant, 1-2 minutes.
- Reduce heat to low and whisk in **¼ cup water (½ cup for 4), jam, and demi-glace**. Bring to a simmer, then cook, whisking constantly, until slightly thickened, 1-2 minutes more.



3 PREP

- Trim and discard woody bottom ends from **asparagus**. Halve, peel, and mince **half the shallot (all for 4 servings)**. Finely chop **chives**.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide **chicken, asparagus, and mashed potatoes** between plates. Spoon **pan sauce** over chicken and crumble **prosciutto** over potatoes. Garnish everything with **chives** and serve.