

INGREDIENTS

2 PERSON | 4 PERSON



Carrots



Pecans **Contains: Tree Nuts**



½ oz 1 oz



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs



Lemon



1/4 oz | 1/4 oz Thyme



10 oz | 20 oz ¼ Cup | ½ Cup Panko Chicken Cutlets Breadcrumbs



1 tsp | 2 tsp Garlic Powder



6 oz | 12 oz **Buttermilk Biscuits Contains: Wheat**

Contains: Wheat



ANY ISSUES WITH YOUR ORDER? THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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

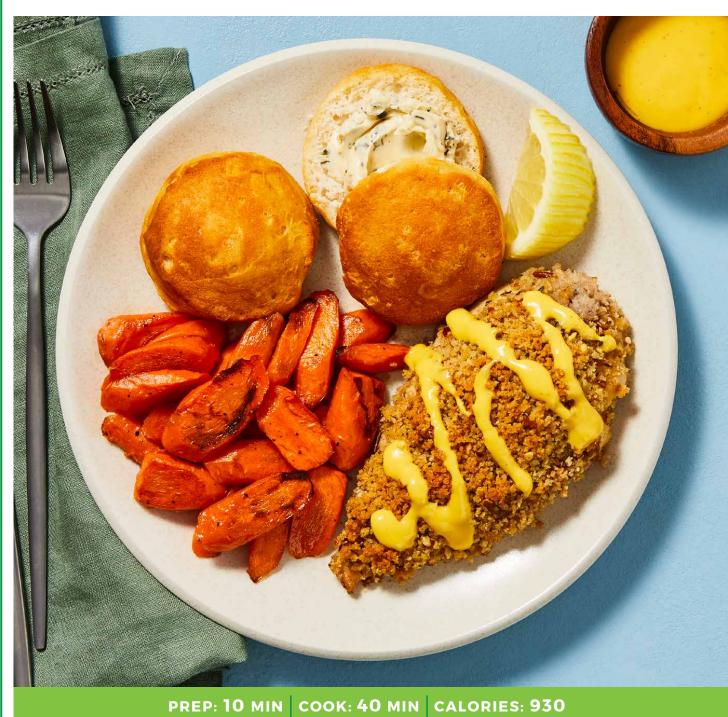






PECAN CHICKEN ROYALE

with Lemony Carrots, Biscuits & Garlic Thyme Butter





BUST OUT

- Peeler
- 2 Baking sheets
- Zester
- Large bowl Small bowl
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (4 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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Strip **thyme leaves** from stems; mince leaves until you have 1½ tsp (3 tsp for 4 servings). Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces; halve any large pieces. Zest and quarter lemon.





2 MAKE CRUST

- Finely chop **pecans** or crush in bag with a heavy-bottomed pan or rolling pin.
- Place 2 TBSP butter (3 TBSP for 4 servings) in a medium microwave-safe bowl. Microwave until melted 45 seconds
- Stir in pecans, panko, and 1 tsp chopped thyme (2 tsp for 4). Season with salt and pepper.



3 COAT CHICKEN

- Pat chicken* dry with paper towels. Season all over with 3/4 tsp garlic powder (11/2 tsp for 4 servings), salt, and pepper. (You'll use the rest of the garlic powder later.)
- Place chicken on one side of a baking sheet. Spread top of each with 1 tsp honev **Dijon dressing** (save the rest for serving). Mound with **pecan mixture**, pressing firmly to adhere (no need to coat the undersides).



4 ROAST CHICKEN & CARROTS

• In a large bowl, toss carrots with a drizzle of olive oil, salt, and pepper. Spread on opposite side of sheet from chicken. Roast on top rack for 12 minutes. (For 4 servings. add carrots to a second sheet: roast chicken on top rack and carrots on middle rack.)



Toss asparagus in bowl as instructed (you'll add to the sheet in the next step). Roast chicken (without asparagus) for 10 minutes.





5 BAKE BISCUITS

- Meanwhile, remove **biscuits** from package. Separate biscuits: place at least 2 inches apart on a second lightly oiled baking sheet. (For 4 servings, carefully add biscuits to sheet with chicken.)
- Once chicken has roasted 12 minutes, add biscuits to middle rack. Bake until biscuits and **chicken** are golden brown and cooked through and carrots are tender, 8-11 minutes. TIP: If chicken is done before carrots, remove from sheet and continue roasting carrots.



Once chicken has roasted 10 minutes, remove sheet from oven; carefully add seasoned asparagus to opposite side of sheet. Roast on top rack until chicken is cooked through, 10-12 minutes.



6 MIX BUTTER

- Meanwhile, place 2 TBSP butter (3 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until just softened, 10-15 seconds.
- Stir in remaining garlic powder and remaining chopped thyme; season with salt and pepper.



7 FINISH & SERVE

- Carefully toss roasted carrots with lemon zest and a squeeze of lemon juice. Split biscuits and spread with garlic thyme butter.
- · Divide carrots, chicken, and biscuits between plates. Drizzle chicken with remaining honey Dijon dressing. Serve with remaining lemon wedges on the side.



Toss asparagus as instructed.

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