



PECAN CHICKEN ROYALE

with Lemony Carrots, Biscuits & Garlic Thyme Butter

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



1 | 1
Lemon



¼ oz | ¼ oz
Thyme



½ oz | 1 oz
Pecans
Contains: Tree Nuts



10 oz | 20 oz
Chicken Cutlets



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



6 oz | 12 oz
Buttermilk Biscuits
Contains: Wheat



ANY ISSUES WITH YOUR ORDER?
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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.



6 oz | 12 oz
Asparagus

Calories: 880



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 930



BUST OUT

- Peeler
- Zester
- Medium bowl
- Paper towels
- 2 Baking sheets
- Large bowl
- Small bowl

- 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**.

- Trim and discard woody bottom ends from **asparagus**. (Save carrots for another use.)



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 **¾ tsp garlic powder** (1½ 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 honey 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.