



# 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



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\*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.

## HOW WAS YOUR MEAL?



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### 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.

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