



CREAMY DIJON CHICKEN & MUSHROOMS

with Thyme-Roasted Potatoes & Zucchini

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Zucchini



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Dried Thyme



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Button Mushrooms



4 tsp | 8 tsp
Dijon Mustard



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Chicken Stock
Concentrate



5 tsp | 5 tsp
Red Wine Vinegar



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

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



10 oz | 20 oz
Bavette Steak

Calories: 660



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 570



HELLO

THYME

This fragrant ingredient adds an earthy, herbaceous touch to tangy pan sauce.

ALL THE SINGLE LAYERS

For crispy, evenly browned veggies, spread them out in one layer and don't crowd the sheet!

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Small bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 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 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and halve **zucchini** lengthwise; slice crosswise on a diagonal into ½-inch-thick half-moons.



2 ROAST VEGGIES

- Toss **potato wedges** and **zucchini** on a baking sheet with a **large drizzle of oil, half the garlic powder, half the thyme, salt, and pepper** (for 4 servings, spread potatoes out across entire sheet; use a second sheet for zucchini). (You'll use the remaining garlic powder and thyme in Step 5.)
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes. (For 4, roast on top and middle racks, swapping rack positions halfway through.)



3 COOK CHICKEN

- While veggies roast, pat **chicken*** dry with paper towels and season all over with **salt and pepper**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add chicken; cook until browned and cooked through, 6-8 minutes per side. **TIP: Lower heat and cover pan if chicken begins to brown too quickly.**
- Turn off heat; transfer to a cutting board. Wipe out pan.



Swap in **steak*** for chicken. Cook to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



4 FINISH PREP

- Meanwhile, trim and thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).
- In a small bowl, whisk together **mustard, sour cream, stock concentrate, ¼ cup water, and 1 tsp vinegar** (½ cup water and 2 tsp vinegar for 4 servings). (Be sure to measure the vinegar; we sent more.) Set aside.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms** and **remaining thyme**; season with **salt and pepper**. Cook, stirring occasionally, until softened, 2-4 minutes. Add **remaining garlic powder** and stir to coat.
- Add **mustard mixture** and **2 TBSP butter** (4 TBSP for 4 servings). Cook, stirring constantly, until butter melts and sauce is thoroughly combined.
- Bring to a simmer and cook, stirring constantly, until slightly thickened, 1-2 minutes more. **TIP: If sauce is too thick, add a splash or two of water and bring to a boil; stir until smooth and slightly thickened.**
- Turn off heat and season with **salt and pepper**.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Divide chicken and **veggies** between plates. Spoon **mushroom sauce** over chicken and serve.



Thinly slice **steak** crosswise.

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

🔄 *Steak is fully cooked when internal temperature reaches 145°.