

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



10 oz | 20 oz Chicken Cutlets



Broccoli



Dill



1 2 Chicken Stock Concentrate



2 tsp | 4 tsp Dijon Mustard



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



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**

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



10 oz | 20 oz Salmon Contains: Fish

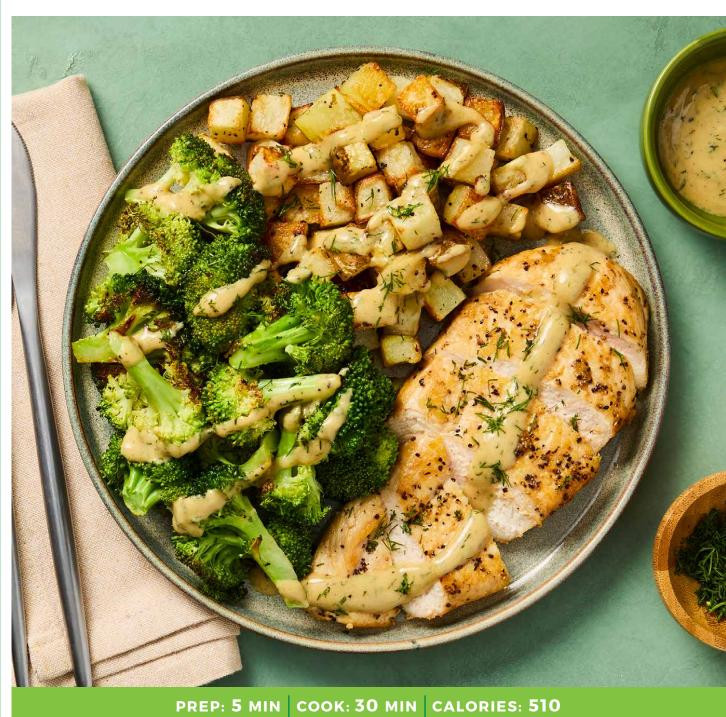




Calories: 700

# **CREAMY DIJON DILL CHICKEN**

with Roasted Potatoes & Broccoli





# HELLO

### **CREAMY DILL SAUCE**

Drizzled on chicken for tangy richness and fresh, herby flavor

## **WORTH THE WHISK**

Before you begin Step 5, whisk stock concentrate, water, dill, and mustard in a liquid measuring cup. Then you can add everything to the hot pan at once!

#### **BUST OUT**

- 2 Baking sheets
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 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 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary. Pick and finely chop fronds from dill.



# **2 ROAST POTATOES**

- Toss **potatoes** on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- · Roast on top rack until lightly browned and tender, 20-25 minutes.



# **3 COOK CHICKEN**

- Meanwhile, 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-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer chicken to a cutting board to rest.



A Heat a drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Cook salmon or trout (skin sides down) until skin is crisp. 5-7 minutes for salmon or 5-6 minutes for trout, then flip and cook until cooked through. 1-2 minutes more for salmon or 4-6 minutes more for trout. Transfer to a plate to rest.



#### **4 ROAST BROCCOLI**

- · While chicken cooks, toss broccoli on a second baking sheet with a drizzle of oil and a pinch of salt and pepper.
- · Roast on middle rack until tender. 12-15 minutes



#### **5 MAKE SAUCE**

- Heat pan used for chicken over medium heat Stir in stock concentrate 2 TBSP water (4 TBSP for 4 servings), and as much chopped dill and mustard as you like.
- · Remove pan from heat; stir in sour cream and 1 TBSP butter (2 TBSP for 4), scraping up any browned bits from bottom of pan. Season with salt and pepper. TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.



#### **6 FINISH & SERVE**

- Slice chicken crosswise.
- Divide chicken, potatoes, and broccoli between plates and drizzle with sauce. Garnish with any remaining chopped dill if desired and serve.
- Skip slicing **salmon** or **trout**.