

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



2 | 4 Scallions



Cherry Jam



Bacon

11/2 TBSP | 3 TBSP

Sour Cream Contains: Milk



6 oz | 12 oz Asparagus



10 oz | 20 oz Chicken Cutlets



Chicken Stock Concentrate



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.

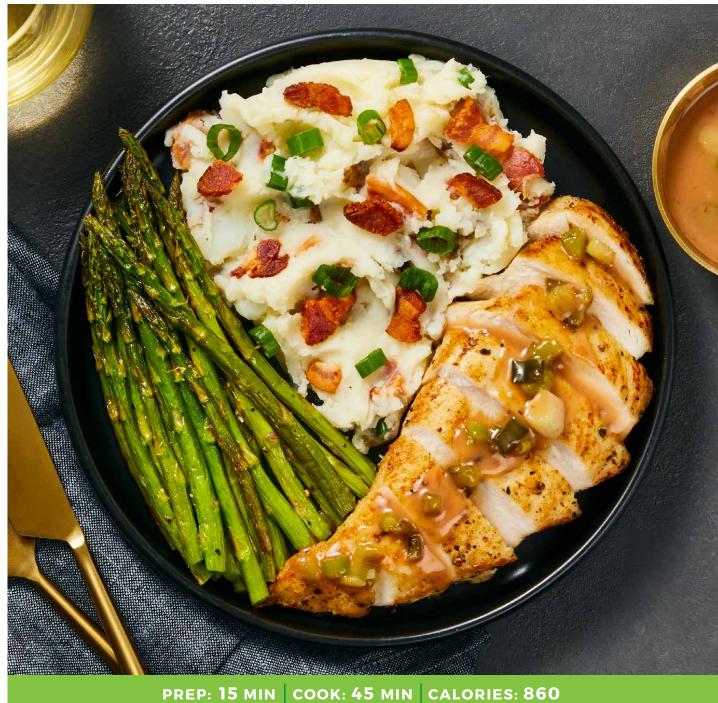
HELLO

CHERRY JAM

This sweet + sour spread stars in a rich, tangy pan sauce!

CHICKEN WITH CHERRY PAN SAUCE

with Loaded Mashed Potatoes & Roasted Asparagus





SNAP TO IT

Trimming asparagus is a snap literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Large pan
- · 2 Baking sheets · Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 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 COOK POTATOES

- Adjust racks to top and middle positions 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, 15-20 minutes. Reserve 1/2 cup potato cooking liquid, then drain.
- Return potatoes to pot and cover to keep warm. (You'll finish the potatoes in Step 4.)



2 COOK BACON & PREP

- Place **bacon*** on a baking sheet; roast on top rack until crispy, 15-20 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop.
- · Meanwhile, trim and discard bottom 1 inch from **asparagus**. Trim and thinly slice **scallions**, separating whites from greens.



- Pat **chicken*** dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over high heat. Add chicken and sear until golden brown, 2 minutes per side. Turn off heat; transfer chicken to one side of a second 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.



4 FINISH POTATOES

- To pot with potatoes, add 2 TBSP butter (3 TBSP for 4 servings). Mash, adding splashes of reserved potato cooking liquid as needed, until smooth and creamy (for extra richness, use milk from your pantry instead of potato cooking liquid!).
- Fold in half the bacon and half the scallion greens. Taste and season with salt and pepper. Cover to keep warm. TIP: If bacon isn't finished yet, stir in right before serving.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add scallion whites and cook, stirring, until softened and fragrant, 1 minute.
- Stir in ¼ cup water (⅓ cup for 4 servings), jam, and stock concentrate. Cook, stirring, until thickened, 2-3 minutes, Remove from heat: stir in sour cream and 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.



- Slice chicken crosswise.
- Divide chicken, asparagus, and mashed potatoes between plates. Spoon sauce over chicken and sprinkle mashed potatoes with remaining bacon and remaining scallion greens. Serve.