



CHICKEN WITH SILKY LEMON BUTTER BROTH

plus Green Beans, Almonds & Rice

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



2 | 4
Scallions



1 | 2
Lemon



1 tsp | 2 tsp
Garlic Powder



½ oz | 1 oz
Sliced Almonds
Contains: Tree nuts



1 | 2
Chicken Stock
Concentrate



½ Cup(s) | 1 Cup(s)
White Rice



10 oz | 20 oz
Chicken Cutlets



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THERE TOO. SCAN HERE TO GET HELP
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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: 600



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 520



HELLO

SILKY BROTH

In between a stock and a sauce—it's perfection in a bowl over rice!

BEST OF THE ZEST

We like using a microplane for zesting citrus, but if you don't have one, use a peeler to remove the surface layer of the rind, then mince it.

BUST OUT

- Small pot
- Zester
- Medium bowl
- Kosher Salt
- Black Pepper
- Cooking Oil
- Plastic wrap
- Paper towels
- Large pan
- Butter
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



2 PREP

- While rice cooks, **wash and dry produce**.
- Trim **green beans** if necessary. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



3 COOK GREEN BEANS

- In a medium microwave-safe bowl, combine **green beans**, **garlic powder**, and a **splash of water**; cover with plastic wrap. Microwave until tender, 1-2 minutes. **TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.**
- Carefully drain any excess water.



4 START CHICKEN

- While green beans cook, pat **chicken*** dry with paper towels; 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. **TIP: Lower heat and cover if chicken starts to brown too quickly.**

- Swap in **steak*** for chicken. Cook to desired doneness, 5-7 minutes per side.



5 FINISH CHICKEN

- Reduce heat to medium low. Stir **green beans**, **scallion whites**, **stock concentrate**, **½ cup water**, and **1 TBSP butter** into pan with **chicken (use ½ cup water and 2 TBSP butter for 4 servings)**. Cook, stirring, until butter melts and chicken is thoroughly coated, 1-2 minutes. **TIP: If you like a brothier sauce, add splashes of water.**
- Remove from heat; stir in **juice from half the lemon**. Taste and season with **salt and pepper** if desired.



6 FINISH & SERVE

- Fluff **rice** with a fork. Season with **salt and pepper** if desired.
- Transfer **chicken** to a cutting board; thinly slice crosswise.
- Divide rice and **green beans with broth** between shallow bowls in separate sections. Top green beans with chicken. Sprinkle with **scallion greens**, **almonds**, and as much **lemon zest** as you like. Serve with **remaining lemon wedges** on the side.

- Transfer **steak** to a cutting board; thinly slice against the grain.

*Poultry is fully cooked when internal temperature reaches 165°.
• Beef is fully cooked when internal temperature reaches 145°.