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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.

## HelloCustom

#### 2 PERSON | 4 PERSON

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



# **CHICKEN WITH SILKY LEMON BUTTER BROTH**

plus Green Beans, Almonds & Rice



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**

Plastic wrap

Paper towels

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

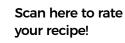
# **MORE IS MORE**

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





#### **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 guickly.
- 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.

