



BUTTERY GARLIC HERB CHICKEN

with Prosciutto-Wrapped Asparagus & Herbed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



3 Cloves | 6 Cloves
Garlic



6 oz | 12 oz
Asparagus



2 TBSP | 2 TBSP
Garlic Herb
Butter
Contains: Milk



2 oz | 4 oz
Prosciutto



10 oz | 20 oz
Chicken Cutlets



1 | 2
Chicken
Demi-Glace
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

CHICKEN DEMI-GLACE

This concentrated stock is the secret to
ultra-tasty pan sauce



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 620



MAKE IT SNAPPY

Trim asparagus in a snap—literally. Hold the spears near the bottom ends and bend until the tough parts break off.

BUST OUT

- Baking sheet
- Paper towels
- Aluminum foil
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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



1 ROAST POTATOES & GARLIC

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces; toss on one side of a baking sheet with a **drizzle of oil, salt, and pepper.** (For 4, spread potatoes out across entire sheet.)
- Peel **garlic.** Place whole cloves in the center of a small piece of foil. Drizzle with **oil;** season with **salt and pepper.** Cinch into a packet and place on same sheet.
- Roast on top rack until potatoes are browned and tender and garlic is softened, 20-25 minutes. (You'll add more to the sheet after 15 minutes.)



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season generously all over with **salt and pepper.**
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- In the last 2 minutes of cooking, reduce heat to low; add **half the garlic herb butter (all for 4 servings)** to pan. Spoon over chicken until coated. Turn off heat; leaving butter in pan, transfer chicken to a cutting board. Tent with foil to keep warm.



2 PREP ASPARAGUS

- Trim and discard woody bottom ends from **asparagus.**
- Gather asparagus into four even bundles (**eight bundles for 4 servings**) on a clean work surface. Starting 1 inch from the bottom of the spears, roll up each bundle in a slice of **prosciutto,** so that the prosciutto covers as much length as possible. **TIP: Tug the prosciutto a little as you wrap to keep it tight around the asparagus.**



5 MAKE SAUCE

- While chicken rests, carefully transfer **garlic** to a cutting board and mash cloves with a fork until smooth.
- Heat pan used for chicken over medium-high heat. Stir in **demi-glace** and **¼ cup water (½ cup for 4 servings);** simmer until slightly thickened, 2-3 minutes. Turn off heat.
- Stir in **crème fraîche** and garlic. (TIP: If sauce seems too thick, add water 1 tsp at a time until it reaches a drizzling consistency.) Season with a pinch of **salt and pepper** if desired.



3 ROAST ASPARAGUS

- Once potatoes have roasted 15 minutes, remove sheet from oven. Carefully place **wrapped asparagus** on empty side. Roast until asparagus are tender and prosciutto is crispy on the bottom, 10 minutes. (For 4 servings, leave potatoes and garlic roasting; add asparagus to a second sheet and roast on middle rack.)
- Remove sheet from oven; flip wrapped asparagus. Return to oven until crispy all over, 2-4 minutes more.



6 SERVE

- Divide **chicken, wrapped asparagus,** and **potatoes** between plates. Drizzle chicken with as much **sauce** as you like. Serve with any remaining sauce on the side for dipping.