



# CHICKEN CUTLETS WITH LEMON CREAM SAUCE

plus Dilly Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



1 Clove | 2 Cloves  
Garlic



1 | 2  
Lemon



¼ oz | ½ oz  
Dill



6 oz | 12 oz  
Green Beans



10 oz | 20 oz  
Chicken Cutlets\*\*



1 TBSP | 1 TBSP  
Shawarma Spice  
Blend



1 | 2  
Chicken Stock  
Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

\*The ingredient you received may be a different color.

\*\* In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

## HELLO

### LEMON CREAM SAUCE

Sour cream, lemon juice, garlic, and stock make a velvety topping for seared chicken.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 480



## ZEST FOR LIFE

We like using a microplane or dedicated zester for zesting citrus. If you don't have one, use a peeler or paring knife to remove just the yellow surface layer from the lemon, then finely slice or mince it.

## BUST OUT

- Zester
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Peel and mince or grate **garlic**. Zest and quarter **lemon**. Pick and roughly chop **fronds from dill**.



### 2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of olive oil, salt, and pepper**. (**For 4 servings, spread potatoes out across entire sheet.**)
- Roast on top rack for 10 minutes.



### 3 ROAST GREEN BEANS

- Meanwhile, trim **green beans** if necessary. Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss green beans on empty side with a **drizzle of olive oil, salt, and pepper**. (**For 4 servings, leave potatoes roasting; toss green beans on a second sheet and roast on middle rack.**)
- Return to oven and roast until veggies are browned and tender, 12-15 minutes more.



### 4 COOK CHICKEN

- While veggies roast, pat **chicken\*** dry with paper towels and season all over with **half the Shawarma Spice (all for 4 servings), salt, and pepper**.
- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken begins to brown too quickly, reduce heat to medium.**
- Turn off heat; remove chicken from pan. Wash out pan.



### 5 MAKE LEMON CREAM SAUCE

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds.
- Stir in **stock concentrate, ¼ cup water (½ cup for 4 servings), and a pinch of salt and pepper**. Bring to a simmer and cook until slightly reduced, 2-3 minutes.
- Remove pan from heat and stir in **sour cream** and a **squeeze of lemon juice** to taste.



### 6 FINISH & SERVE

- Toss roasted **potatoes** with **half the chopped dill** and **lemon zest** to taste.
- Divide potatoes, **green beans**, and **chicken** between plates. Top chicken with **lemon cream sauce** and sprinkle with remaining chopped dill. Serve.

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