



CREAMY DILL CHICKEN

with Roasted Potatoes and Asparagus



HELLO

CREAMY DILL SAUCE

Drizzle it on chicken for a dose of tangy richness and fresh, herby flavor.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 440**



Dill



Chicken Breasts



Sour Cream
(Contains: Milk)



Dijon Mustard



Yukon Gold Potatoes



Asparagus



Chicken Stock Concentrate

START STRONG

Dill has a fresh and grassy flavor. Give it a small taste first if you're unfamiliar with the herb, and feel free to leave out some or all of the fronds if it seems strong.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Dill ¼ oz | ¼ oz
- Yukon Gold Potatoes 12 oz | 24 oz
- Asparagus 6 oz | 12 oz
- Chicken Breasts* 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP
- Chicken Stock Concentrate 1 | 2
- Dijon Mustard 1 tsp | 1 tsp

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

WINE CLUB

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1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Pick fronds from **dill**; discard stems. Finely chop fronds. Cut **potatoes** into ½-inch cubes. Trim off and discard bottom 1 inch from **asparagus**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast, tossing halfway through, until lightly browned and tender, 22-25 minutes.



3 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; remove chicken from pan and set aside to rest.



4 ROAST ASPARAGUS

While chicken cooks, toss **asparagus** on a second baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast until tender, 8-10 minutes.



5 MAKE SAUCE

Add **sour cream**, **stock concentrate**, **1 tsp dill**, **1 tsp mustard** (we sent more), and **2 TBSP water** to pan used for chicken. Stir, off heat, scraping up any browned bits from bottom of pan. Season with **salt** and **pepper**. **TIP:** If sauce seems thick, add more water, 1 tsp at a time, until it has a drizzling consistency.



6 PLATE AND SERVE

Thinly slice **chicken**, then divide between plates along with **potatoes** and **asparagus**. Drizzle **sauce** over everything. Garnish with remaining **dill** (to taste).

BIG DILL!

Love this sauce as much as we do? Try it on grilled or baked salmon!

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