

INGREDIENTS

2 PERSON | 4 PERSON

12 oz | 24 oz Yukon Gold Potatoes*

6 oz | 12 oz

Asparagus

1 | 2 Chicken Stock

Concentrate







10 oz | 20 oz Chicken Cutlets



2 TBSP | 4 TBSP Sour Cream Contains: Milk



2 tsp | 4 tsp Dijon Mustard



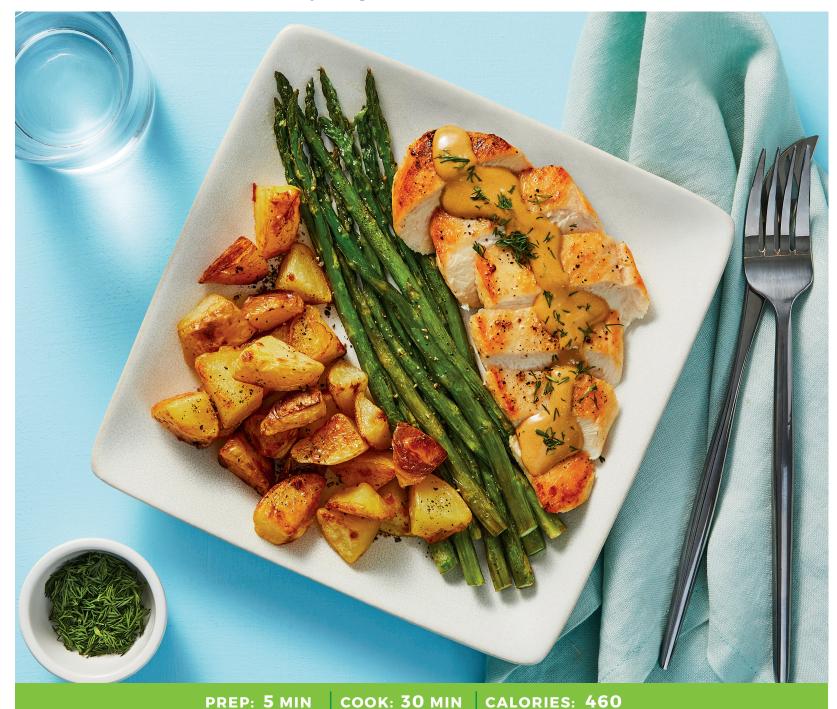
HELLO

CREAMY DILL SAUCE

Drizzled on chicken for a dose of tangy richness and fresh, herby flavor

CREAMY DILL CHICKEN

with Roasted Potatoes & Asparagus



COOK: 30 MIN

CALORIES: 460



DRY, DRY AGAIN

Why do we ask you to pat your chicken dry with paper towels before seasoning? Blotting out as much moisture as possible from the surface of the chicken ensures even browning (rather than steaming) as it hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)

 Contains: Milk

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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. Trim and discard woody bottom ends from asparagus. Pick and finely chop fronds from dill.



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a drizzle of oil and a pinch of salt and pepper.
- Roast on top rack until lightly browned and tender, 20-25 minutes.



3 COOK CHICKEN

- Meanwhile, 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.
- Turn off heat; transfer chicken to a cutting board to rest. (Keep pan handy for step 5.)



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 on middle rack until tender, 10-12 minutes.



5 MAKE SAUCE

- Meanwhile, heat pan used for chicken over medium heat. Stir in stock concentrate, 2 TBSP water (4 TBSP for 4 servings), and as much chopped dill and mustard as you like. (Save the rest of the dill for serving.)
- Remove pan from heat; stir in sour cream and 1 TBSP butter (2 TBSP for 4), scraping up any browned bits from bottom of pan. Season with salt and pepper. TIP: If sauce seems too thick, add more water 1 tsp at a time until it reaches a drizzling consistency.



6 FINISH & SERVE

- Slice chicken crosswise.
- Divide chicken, potatoes, and asparagus between plates. Drizzle sauce over chicken. Garnish with any remaining chopped dill to taste and serve.

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