



# CREAMY DILL CHICKEN

with Roasted Potatoes & Asparagus

## INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz  
Dill



12 oz | 24 oz  
Yukon Gold Potatoes\*



10 oz | 20 oz  
Chicken Cutlets



6 oz | 12 oz  
Asparagus



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Chicken Stock Concentrate



2 tsp | 4 tsp  
Dijon Mustard

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

## HELLO

### CREAMY DILL SAUCE

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



PREP: 5 MIN | 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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### 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.

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