



DIJON DILL CHICKEN

with Roasted Potatoes & Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Dill



10 oz | 20 oz
Chicken Cutlets



6 oz | 12 oz
Green Beans



1 | 2
Chicken Stock
Concentrate



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli Florets

Calories: 430



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 530



HELLO

CREAMY DILL SAUCE

Drizzled on chicken for tangy richness and fresh, herby flavor

CRISPY BUSINESS

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet in the oven before heating it up. The spuds will sizzle and crisp when they hit that hot surface.

BUST OUT

- 2 Baking sheets
- Large pan
- Paper towels
- Whisk
- 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 produce.**
- Dice **potatoes** into ½-inch pieces. Pick and finely chop **fronds from dill.**

↻ Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



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, tossing halfway through, until lightly browned and tender, 20-25 minutes.

↻ Swap in **broccoli** for potatoes; roast until lightly browned and tender, 12-15 minutes.



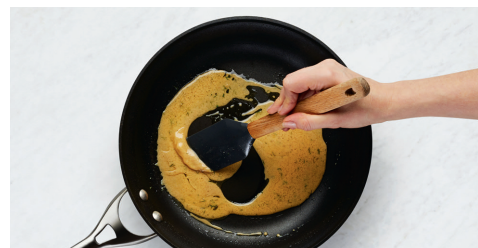
3 COOK CHICKEN

- While potatoes roast, 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 to a cutting board and set aside to rest.



4 ROAST GREEN BEANS

- While chicken cooks, trim **green beans** if necessary; toss 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, in pan used for chicken, combine **stock concentrate** and **¼ cup water** (½ cup for 4 servings); bring to a simmer over medium-high heat, 1-2 minutes.
- Reduce heat to low and whisk in **sour cream**, **half the chopped dill**, and **mustard** to taste. Turn off heat.
- Stir in **1 TBSP butter** (2 TBSP for 4) and any **resting juices from chicken.** Season with **salt and pepper.**



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **potatoes**, and **green beans** between plates. Drizzle **sauce** over chicken. Garnish with as much **remaining chopped dill** as you like and serve.

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