



CHICKEN CUTLETS TOPPED 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.

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: 470



HELLO FRESH

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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all 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

- 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 separate 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°.