



PAPRIKA CHICKEN IN A LEMONY SAUCE

with Pistachio Rice & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



2 | 4
Scallions



¼ oz | ¼ oz
Thyme



1 | 2
Lemon



½ Cup | 1 Cup
Basmati Rice



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Paprika



1 | 2
Chicken Stock Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



½ oz | 1 oz
Pistachios
Contains: Tree Nuts

HELLO

PISTACHIO RICE

Toasty-sweet pistachios add crunch and depth to basmati rice.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 620



HELLO FRESH

LIFE HACK

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

BUST OUT

- Zester
- Baking sheet
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim **green beans** if necessary. Trim and thinly slice **scallions**, separating whites from greens. Strip **1 tsp thyme leaves (2 tsp for 4 servings)** from stems; finely chop leaves. Zest and quarter **lemon**.



2 ROAST GREEN BEANS

- Toss **green beans** on a baking sheet with a **drizzle of olive oil, salt, and pepper.**
- Roast on top rack until golden brown and tender, 12-15 minutes.



3 COOK RICE

- While green beans roast, melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring occasionally, until just softened, 1 minute.
- Stir in **rice, ¾ cup water (1½ cups for 4),** and a **pinch of salt.** Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



4 COOK CHICKEN

- While rice cooks, pat **chicken*** dry with paper towels and season all over with **paprika, 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, lower the heat.**
- Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE SAUCE

- Melt **1 TBSP butter** in same pan over medium heat. Add **chopped thyme**; cook until fragrant, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings).** Bring to a simmer, then immediately turn off heat.
- Stir in **sour cream** and a **squeeze of lemon juice.** Season with **pepper.**



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lemon zest** and **pistachios.** Season with **salt and pepper.**
- Divide rice, **green beans,** and **chicken** between plates. Top chicken with **sauce** and sprinkle with **scallion greens.** Serve with **remaining lemon wedges** on the side.

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