



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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



½ oz | 1 oz
Pistachios
Contains: Tree Nuts



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

HELLO

PISTACHIO RICE

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

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 630



HELLO FRESH

IN NO THYME

Pinch the stem near the top with one hand, then pull down with your other hand like a zipper. The leaves will pop right off!

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry 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°.