

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Poblano Pepper



2 | 4





**2 | 2** Scallions





4 TBSP | 8 TBSP Sweet Soy Glaze Contains: Soy, Wheat



1 | 2 Bell Pepper\*



1|1



1 Clove | 2 Cloves Garlic



10 oz | 20 oz Chicken Cutlets

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

# **HELLO**

#### **SWEET SOY GLAZE**

A blend of salty-sweet soy sauce, tangy vinegar, and nutty sesame oil creates a delicious symphony of flavors.

# **SWEET SOY CHICKEN CUTLETS**

with a Roasted Sweet Potato & Pepper Jumble



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 550



#### SUPER-SEAR

Why do we always ask you to pat your chicken dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the chicken hits the hot pan for deliciously crispy, caramelized edges.

#### **BUST OUT**

- · Baking sheet
- Zester
- 2 Small bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1/2 tsp | 1 tsp)
- Butter (**1 TBSP | 2 TBSP**)

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



#### **1 ROAST VEGGIES**

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 450 degrees. Wash and dry produce.
- Core, deseed, and dice **poblano** and **bell pepper** into ½-inch pieces. Dice **sweet potatoes** into ½-inch pieces. Toss veggies on a baking sheet with a **drizzle of oil** and a **pinch of salt and pepper**. (For 4, divide between 2 sheets; roast sweet potatoes on top rack and peppers on middle rack.)
- Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



#### 2 PREP & MAKE SAUCE

- Meanwhile, zest and quarter lime.
  Trim and thinly slice scallions, separating whites from greens. Peel and mince garlic.
- In a small bowl, combine 2½ TBSP sweet soy glaze, 2 TBSP water, ½ tsp sugar, and a squeeze of lime juice.
  (For 4 servings, use 5 TBSP sweet soy glaze, 4 TBSP water, and 1 tsp sugar.)
  (Be sure to measure the sweet soy glaze; we sent more.)



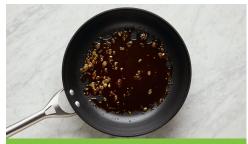
## **3 COOK CHICKEN**

- Pat chicken\* dry with paper towels and 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 plate.



#### **4 MAKE GARLIC LIME BUTTER**

 Place 1 TBSP butter (2 TBSP for 4 servings) in a second small microwave-safe bowl; microwave until melted, 30 seconds. Stir in a pinch of garlic and a pinch of lime zest; season with salt and pepper. Set aside.



## **5 COOK SAUCE**

- Wipe out pan used for chicken; heat over medium-high heat. Add a drizzle of oil, scallion whites, and remaining garlic. Cook, stirring, until aromatics are softened and fragrant, 1-2 minutes.
- Pour in sauce and cook until slightly thickened. 1-2 minutes. Turn off heat.



## 6 FINISH & SERVE

- Once veggies are done, carefully toss with garlic lime butter; season generously with salt and pepper.
- Divide veggies and chicken between plates. Top chicken with sauce. Garnish with scallion greens. Serve with remaining lime wedges on the side.

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