



SWEET SOY CHICKEN CUTLETS

with a Roasted Sweet Potato & Pepper Jumble

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Poblano Pepper



1 | 2
Bell Pepper*



2 | 4
Sweet Potatoes



1 | 1
Lime



2 | 2
Scallions



1 Clove | 2 Cloves
Garlic



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



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.



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 (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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.



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.



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.)



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.



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.



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 **remaining lime wedges** on the side.

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