



CREAMY DILL CHICKEN

with Roasted Potatoes and Green Beans



HELLO

CREAMY DILL SAUCE

Drizzle it on chicken for a dose of tangy richness and fresh, herby flavor.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 450**



Dill



Chicken Breasts



Sour Cream
(Contains: Milk)



Dijon Mustard



Yukon Gold Potatoes



Green Beans



Chicken Stock Concentrate

START STRONG

Dill has a fresh and grassy flavor. Give it a small taste first if you're unfamiliar with the herb, and feel free to leave out some or all of the fronds if it seems strong.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------------|-----------------|
| • Dill | ¼ oz ¼ oz |
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Chicken Breasts* | 12 oz 24 oz |
| • Green Beans | 6 oz 12 oz |
| • Sour Cream | 2 TBSP 4 TBSP |
| • Chicken Stock Concentrate | 1 2 |
| • Dijon Mustard | 1 tsp 2 tsp |

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

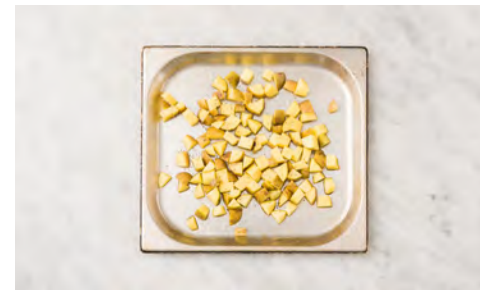


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1 PREP

Adjust racks to upper and middle positions and preheat oven to 450 degrees. **Wash and dry all produce.** Pick fronds from **dill**; discard stems. Finely chop fronds. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast on top rack, tossing halfway through, until lightly browned and tender, 22-25 minutes.



3 COOK CHICKEN

While potatoes roast, pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. Turn off heat; remove chicken from pan and set aside to rest.



4 ROAST GREEN BEANS

While chicken cooks, toss **green beans** on another baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast on middle rack until tender, 10-12 minutes.



5 MAKE SAUCE

Add **sour cream**, **stock concentrate**, **1 tsp dill**, **1 tsp mustard** (we sent more), and **2 TBSP water** (¼ cup for 4 servings) to pan used for chicken. Stir off heat, scraping up any browned bits on bottom. Season with **salt** and **pepper**. **TIP:** If sauce seems thick, add more water, 1 tsp at a time, until it has a drizzling consistency.



6 PLATE AND SERVE

Slice **chicken** crosswise. Divide chicken, **potatoes**, and **green beans** between plates. Drizzle **sauce** over everything. Garnish with remaining **dill** (to taste).

BIG DILL!

Love this sauce as much as we do? Try it on grilled or baked salmon!

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