



# PAN-SEARED GARLIC CHICKEN

with Crispy Broccoli and Potatoes Huancaína



## HELLO HUANCAÍNA SAUCE

This creamy Peruvian sauce with a hint of chili heat will be your new favorite way to dress up potatoes.

**PREP: 5 MIN** | **TOTAL: 35 MIN** | **CALORIES: 550**



Yukon Gold Potatoes



Chives



Lime



Cream Cheese  
(Contains: Milk)



Garlic Powder



Broccoli Florets



Garlic



Jalapeño Pepper



Chicken Breasts

## START STRONG

Make sure to mince the garlic and jalapeño as finely as you can, which will make it easier to smash into a paste in step 4.

## BUST OUT

- Medium pot
- Large pan
- Strainer
- Baking sheet
- Zester
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Chives ¼ oz | ¼ oz
- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 2
- Jalapeño Pepper 1 | 2
- Cream Cheese 2 oz | 4 oz
- Chicken Breasts 12 oz | 24 oz
- Garlic Powder 1 tsp | 2 tsp

## HELLO WINE



### PAIR WITH

Little Pioneer South Eastern  
Australia Chardonnay, 2016

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



## 1 PREHEAT OVEN AND BOIL POTATOES

**Wash and dry all produce.** Preheat oven to 400 degrees. Place **potatoes** in a medium pot with a pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 25-30 minutes. Drain and set aside to cool.



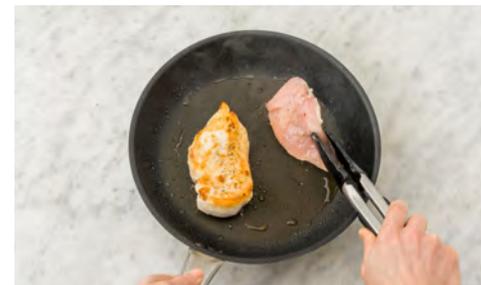
## 4 MAKE SAUCE

Toss **garlic**, **jalapeño**, a pinch of **salt**, and a drizzle of **olive oil** into a pile on your cutting board. Mash into a paste, scraping it under the side of your knife while pressing down. Add to a small bowl along with **cream cheese**, **lime zest**, **juice** from lime, half the **chives**, and 1 TBSP olive oil. Stir to combine. Stir in **water** 1 tsp at a time until mixture is drizzly. Season with salt and **pepper**.



## 2 ROAST BROCCOLI

Toss **broccoli** on a baking sheet with a drizzle of **olive oil**. Season with **salt** and **pepper**. Roast in oven until lightly browned and crisp, 15-20 minutes, tossing halfway through.



## 5 COOK CHICKEN

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **chicken** all over with **garlic powder**, **salt**, and **pepper**. Add to pan and cook until no longer pink in center, 5-6 minutes per side. Let rest a few minutes, then thinly slice.



## 3 PREP

Meanwhile, mince **chives**. Mince or grate **garlic**. Zest **lime** until you have ½ tsp zest, then cut into halves. Mince **jalapeño**, removing seeds and ribs for less heat. **TIP:** Don't forget to wash your knife, cutting board, and hands after handling the jalapeño to avoid getting heat anywhere you don't want it.



## 6 FINISH AND SERVE

Cut **potatoes** into ¼-inch-thick slices once cool enough to handle. Divide potatoes, **broccoli**, and **chicken** between plates. Drizzle sauce over potatoes and sprinkle with remaining **chives**.

## SPICE IT UP!

Love the sauce? It's great drizzled on veggies or eggs, too.

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