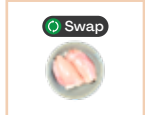




Chicken and Creamy Chive Sauce and Potato Wedges and Green Beans

35 Minutes



Chicken Thighs ⁺
280 g | 560 g

Customized Protein **+** Add **↻** Swap or ***2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Chicken Breasts ⁺
2 | 4



Russet Potato
2 | 4



Green Beans
170 g | 340 g



Cream
56 ml | 113 ml



Cream Sauce
Spice Blend
1 tbsp | 2 tbsp



Chives
7 g | 14 g



Shallot
1 | 2



Garlic Salt
1 tsp | 2 tsp



Chicken Broth
Concentrate
1 | 2

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Milk, unsalted butter, oil, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **potatoes** into ½-inch thick wedges.
- Add **potatoes**, **half the garlic salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use a quarter of the garlic salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, until golden brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through cooking).

4



Cook green beans

- Reheat the same pan over medium.
- When hot, add **green beans** and ¼ cup **water**. Cook, stirring occasionally, until water is absorbed and **green beans** are tender-crisp, 4-5 min. Season with **salt** and **pepper**.
- Remove from heat, then add ½ **tbsp** (1 **tbsp**) **butter**. Toss to melt **butter**, then transfer **green beans** to a plate. Cover to keep warm.

2



Prep

- Trim **green beans**.
- Peel, then finely chop **shallot**.
- Thinly slice **chives**.
- Pat **chicken** dry with paper towels, then season with **remaining garlic salt** and **pepper**.

5



Make creamy chive sauce

- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **shallots**. Cook, stirring often, until softened, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over **shallots**. Cook, stirring often, until coated, 1-2 min.
- Add ½ **cup** (¾ **cup**) **milk**, **cream** and **broth concentrate**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat, then stir in **half the chives**. Season with **salt** and **pepper**, to taste.

3



Cook chicken

🔄 Swap | **Chicken Thighs**

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **chicken**. Cook, until golden-brown, 1-2 min per side.
- Transfer to another baking sheet.
- Bake in the **top** of the oven until **chicken** is cooked through, 10-12 min.**
- Transfer **chicken** to a cutting board. Cover loosely with foil to rest, 3-5 min.

6



Finish and serve

- Thinly slice **chicken**.
- Divide **chicken**, **potato wedges** and **green beans** between plates.
- Spoon **sauce** over **chicken**, then sprinkle **remaining chives** over top.

Measurements within steps | **1 tbsp** (2 **tbsp**) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

3 | Cook chicken

🔄 Swap | **Chicken Thighs**

If you've opted to get **chicken thighs**, cook in the same way the recipe instructs you to cook **chicken breasts**.

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.