



# Classic Roasted Chicken Breast Sheet Pan

## with Potatoes, Green Beans and Cream of Chicken Gravy

Family Friendly 30-40 Minutes

Swap



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



Yellow Potato  
350 g | 700 g



Green Beans  
170 g | 340 g



Garlic Salt  
1 tsp | 2 tsp



Red Onion  
1 | 2



Chicken Broth Concentrate  
2 | 4



Cream Sauce Spice Blend  
1 tbsp | 2 tbsp

**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.

1



### Prep and roast potatoes

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

2



### Prep and start chicken

- 🔄 Swap | **Chicken Thighs**
- Pat **chicken** dry with paper towels, then season with **remaining garlic salt** and **pepper**.
  - Heat a large non-stick pan over medium-high heat.
  - When the pan is hot, add ½ **tbsp oil**, then **chicken**. (**NOTE:** Cook in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
  - Pan-fry until golden-brown, 1-2 min per side. Remove from heat. (**NOTE:** Chicken will finish cooking in next step.)
  - Meanwhile, peel, then halve **onion**. Cut into 1-inch pieces.

3



### Finish chicken

- When flipping **potatoes**, sprinkle over **onions**, then place **chicken** on top.
- Roast in the **middle** of the oven until **veggies** are tender and **chicken** is cooked through, 10-12 min.\*\*

4



### Prep and cook green beans

- Trim **green beans**.
- Reheat the same pan (from step 2) over medium-high.
- When the pan is hot, add **green beans** and ¼ **cup** (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter**. Cook, stirring often, until **green beans** are tender-crisp, 1 min.
- Season with **salt** and **pepper**, to taste. Transfer to a medium bowl, then cover to keep warm.

5



### Make cream of chicken gravy

- Reduce heat to medium.
- Add **2 tbsp** (4 tbsp) **butter** to the same pan. Swirl the pan until melted, 30 sec.
- Sprinkle over **Cream Sauce Spice Blend**. Cook, stirring constantly, until fragrant, 30 sec.
- Whisk in ¼ **cup** (½ cup) **water** and **broth concentrates**. Cook, stirring often, until slightly thickened, 2-3 min.
- Whisk in ¼ **cup** (½ cup) **milk**, then remove from heat.
- Season with **pepper**, to taste.

6



### Finish and serve

- Thinly slice **chicken**.
- Divide **green beans** between plates.
- Divide **roasted potatoes and onions** between plates.
- Top with **chicken**, then **cream of chicken gravy**.

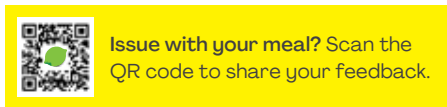
## 2 | Prep and start chicken

🔄 Swap | **Chicken Thighs**

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



Issue with your meal? Scan the QR code to share your feedback.