



# Pan-Fried Chicken Thighs with Stovetop Green Bean Casserole

Family Friendly 30 Minutes



Chicken Thighs



Green Beans



Crispy Shallots



Chicken Broth Concentrate



Russet Potato



Sour Cream



Garlic, cloves



Red Onion



Chicken Salt

## HELLO GARLIC

*Garlic varies in flavour from punchy and peppery when raw, to mild and sweet when roasted!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Green Beans	170 g	340 g
Crispy Shallots	28 g	56 g
Chicken Broth Concentrate	1	2
Russet Potato	460 g	920 g
Sour Cream	6 tbsp	12 tbsp
Garlic, cloves	3	6
Red Onion	56 g	113 g
Chicken Salt	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

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

## 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.*

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## Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes, 1 tsp chicken salt** and **1 tbsp oil** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



## Prep

While **potatoes** roast, trim, then halve **green beans**. Peel, then mince or grate **garlic**. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Pat **chicken** dry with paper towels. Season with **pepper** and **remaining chicken salt**.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side. Transfer **chicken** to another unlined baking sheet. Bake in the **top** of the oven until cooked through, 8-10 min.\*\*



## Cook veggies

While **chicken** bakes, reheat the same pan over medium. When hot, add **green beans, onions** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** evaporates, 4-5 min. Add **2 tbsp butter** (dbl for 4 ppl) and **garlic**. Cook, stirring often, until **garlic** is fragrant and **green beans** are tender-crisp, 1 min.



## Assemble stovetop green bean casserole

Add **sour cream** and **broth concentrate** to the pan. Remove the pan from heat. Season with **salt** and **pepper**, then stir to combine. Sprinkle **crispy shallots** over top.



## Finish and serve

Divide **potatoes, chicken** and **stovetop green bean casserole** between plates.

## Dinner Solved!