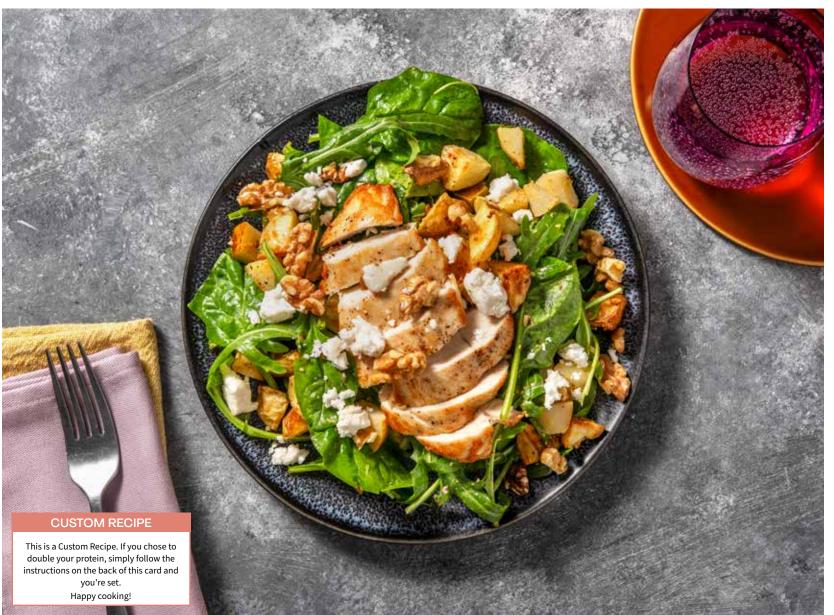


Roasted Chicken and Goat Cheese

with Potatoes and Green Salad

Quick

25 Minutes





Chicken Breasts







Russet Potato





Lemon

Goat Cheese



Walnuts, chopped



Whole Grain Mustard

Spring Mix

Start here

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

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

Bust out

2 Baking sheets, measuring spoons, zester, large bowl, whisk, large non-stick pan, paper towels

Ingredients

3. 5 55		
	2 Person	4 Person
Chicken Breasts •	2	4
Double Chicken Breasts	4	8
Russet Potato	460 g	920 g
Lemon	1	1
Goat Cheese	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Walnuts, chopped	28 g	56 g
Spring Mix	113 g	227 g
Sugar*	½ tsp	1 tsp
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 and 1 tbsp (2 tbsp) oil to an unlined baking sheet. Season with salt and pepper, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown and tender, 22-24 min.



Cook chicken

- Meanwhile, pat chicken dry with paper towels. Season with salt and pepper.
- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **chicken**. Sear until golden-brown, 1-2 min per side.
- Transfer chicken to another unlined baking sheet. Roast in the top of the oven until cooked through, 12-14 min.**
- Carefully wipe the pan clean.

If you've opted for **double chicken**, prepare and cook it in the same way the recipe instructs you to prepare and cook the regular portion of **chicken**. Work in batches, if necessary.



Prep

 Meanwhile, zest, then juice half the lemon (use whole lemon for 4 ppl). Cut any remaining lemon into wedges.



Toast walnuts

- Reheat the same pan (from step 2) over medium.
- When hot, add **walnuts** to dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on walnuts so they don't burn!)
- Transfer to a plate.



Assemble salad

- Add mustard, lemon zest, lemon juice,
 tsp (1 tsp) sugar and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **roasted potatoes**, then toss to coat.



Finish and serve

- Thinly slice chicken.
- Add **spring mix** to the large bowl with **potatoes**, then toss to combine.
- Divide **salad** between plates. Top with **chicken**.
- Sprinkle walnuts and goat cheese over top.
- Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!