



Chicken and Creamy Chive Sauce

with Parmesan Potatoes and Green Veggies

35 Minutes



Chicken Thighs/Leg



Russet Potato



Zucchini



Green Beans



Sour Cream



All-Purpose Flour



Chives



Shallot



Garlic Salt



Chicken Broth Concentrate



Parmesan Cheese

HELLO CHIVES

Add a delicate onion flavour to your sauces with this bright green herb!

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Russet Potato	460 g	920 g
Zucchini	200 g	400 g
Green Beans	170 g	340 g
Sour Cream	6 tbsp	12 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Chives	7 g	7 g
Shallot	50 g	100 g
Garlic Salt	1 tsp	2 tsp
Chicken Broth Concentrate	1	2
Parmesan Cheese	¼ cup	¼ cup
Milk*	½ cup	1 cup
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

*** Minimum weight on chicken

♦ 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 our meal kit labels for the most current allergen information.

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

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



Roast potatoes

Cut **potatoes** into ½-inch thick wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) and **half the garlic salt** on a baking sheet. Season with **pepper**. Roast in the **middle** of the oven, until golden brown, 22-24 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Roast in the middle and bottom of the oven, rotating sheets halfway through cooking.)



Cook veggies

While the **chicken** cooks, heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **green beans** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **pepper**. Remove pan from the heat, then transfer **veggies** to a plate. Cover to keep warm.



Prep

While **potatoes** roast, trim **green beans**. Cut **zucchini** into ¼-inch rounds. Peel, then finely chop **shallot**. Thinly slice **chives**. Pat **chicken** dry with paper towels, then sprinkle with **remaining garlic salt**. Season with **pepper**. Combine **zucchini** and **¼ tsp salt** (dbl for 4 ppl) in a medium bowl. Set aside.



Make chive sauce

Heat the same pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 2-3 min. Sprinkle **flour** over **shallots**. Cook, stirring often, until coated, 1-2 min. Add **½ cup milk** (dbl for 4 ppl) and **broth concentrate**. Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Remove pan from the heat, then stir in **sour cream** and **half the chives**. Season with **salt** and **pepper**.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), 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.**



Finish and serve

When **potatoes** are done, sprinkle with **Parmesan**. Thinly slice **chicken**. Divide **chicken**, **potatoes** and **veggies** between plates. Spoon **chive sauce** over **chicken** and sprinkle with **remaining chives**.

Dinner Solved!