



# Chicken and Creamy Chive Sauce

with Parmesan Potatoes and Broccoli

35 Minutes



Chicken Thighs



Russet Potato



Broccoli, florets



All-Purpose Flour



Chives



Shallot



Garlic Salt



Chicken Broth Concentrate



Parmesan Cheese, shredded



Cream

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, measuring spoons, measuring cups, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
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, shredded	¼ cup	¼ cup
Cream	56 ml	113 ml
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.

♦ 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 wedges. Add **potatoes, half the garlic salt** and **1 tbsp oil** to an unlined baking sheet. Season with **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and a quarter of the garlic salt per sheet.) Roast in the **middle** of the oven until golden brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Cook broccoli

While **chicken** cooks, heat the same pan over medium. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **broccoli** and **2 tbsp water** (dbl for 4 ppl). Season with **salt and pepper**, then stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min. Remove the pan from heat. Transfer **broccoli** to a plate and cover to keep warm.



## Prep

While **potatoes** roast, cut **broccoli** into bite-sized pieces. Peel, then finely chop **shallot**. Thinly slice **chives**.



## Make chive sauce

Heat the same pan over medium. 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 **cream, broth concentrate** and **½ cup water** (dbl for 4 ppl). Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Remove the pan from heat, then add **half the chives**. Season with **salt and pepper**, then stir to combine.



## Cook chicken

Pat **chicken** dry with paper towels. Season with **remaining garlic salt** and **pepper**. 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 **chicken** to another unlined 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**, if desired. Divide **chicken, potatoes** and **broccoli** between plates. Spoon **chive sauce** over **chicken**, then sprinkle **remaining chives** over top.

## Dinner Solved!