



Chicken and Creamy Chive Sauce

with Roasted Potatoes and Carrots

35 Minutes



Chicken Tenders



Russet Potato



Carrot



Cream Sauce Spice Blend



Chives



Shallot



Garlic Salt



Chicken Broth Concentrate



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

Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Russet Potato	460 g	920 g
Carrot	340 g	680 g
Cream Sauce Spice Blend	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
Cream	56 ml	113 ml
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	2 tsp	4 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.

Contact

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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, 24-26 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook carrots

Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **carrots, 2 tsp sugar, ½ cup water** and **1 tbsp butter** (dbl all for 4 ppl). Season with **salt** and **pepper**, then stir to combine. Simmer, stirring occasionally, until **carrots** are tender and **liquid** is absorbed, 8-10 min. Transfer to a plate, then cover to keep warm. Carefully rinse, then wipe the pan clean.



Prep

Meanwhile, peel, then halve **carrots** lengthwise. Cut **carrots** into ¼-inch half-moons. 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 **Cream Sauce Spice Blend** 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.



Bake chicken

Pat **chicken** dry with paper towels. Add **chicken, remaining garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to another unlined baking sheet. Season with **pepper**, then toss to coat. Arrange **chicken** in a single layer. Bake in the **top** of the oven until cooked through, 12-14 min. **



Finish and serve

Divide **chicken, potatoes** and **carrots** between plates. Spoon **chive sauce** over **chicken**, then sprinkle **remaining chives** over top.

Dinner Solved!