



Chicken and Creamy Chive Sauce

with Roasted Potatoes and Broccoli

35 Minutes



Chicken Tenders



Russet Potato



Cream Sauce Spice Blend



Chives



Yellow Onion



Chicken Salt



Cream



Broccoli, florets

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, parchment paper

Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Russet Potato	460 g	920 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chives	7 g	7 g
Yellow Onion	56 g	113 g
Chicken Salt	1 tbsp	2 tbsp
Cream	56 ml	113 ml
Broccoli, florets	227 g	454 g
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.

Contact

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Roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the chicken salt** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and a quarter of the chicken salt per sheet.) Season with **pepper**, then toss to coat.
- 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 broccoli

- Meanwhile, heat a large non-stick pan over medium heat.
- 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, then cover to keep warm.



Prep

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Thinly slice **chives**.



Make chive sauce

- Heat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring often, until **onions** soften, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over **onions**. Cook, stirring often, until coated, 1-2 min.
- Add **cream**, **remaining chicken salt** 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**, to taste, then stir to combine.



Bake chicken

- Pat **chicken** dry with paper towels.
- Add **chicken** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **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 **broccoli** between plates.
- Spoon **chive sauce** over **chicken**, then sprinkle **remaining chives** over top.

Dinner Solved!