



Chicken and Lemon-Caper Sauce

with Roasted Potatoes and Zucchini

30 Minutes



Chicken Thighs/Leg



Russet Potato



Capers



Zucchini



Green Beans



Lemon



Chicken Broth Concentrate



Lemon-Pepper Seasoning

HELLO CAPERS

Small but powerful capers add a bold, briny, and salty flavour to this dish!

Start here

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

Bust Out

2 baking sheet, medium bowl, measuring spoons, strainer, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Russet Potato	460 g	920 g
Capers	30 g	60 g
Zucchini	200 g	400 g
Green Beans	170 g	340 g
Lemon	1	1
Chicken Broth Concentrate	1	2
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 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.

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Roast potatoes

Cut **potatoes** into ¼-inch rounds. Toss **potatoes**, **half the Lemon Pepper Seasoning** and **1 tbsp oil** on a baking sheet. Season with **salt**. Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in the top and the middle of oven, rotating sheets halfway through.)



Prep

While **potatoes** roast, trim, then halve **green beans**. Cut **zucchini** in half, lengthwise, then into ½-inch thick half-moons. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Drain **capers** using a strainer. Combine **zucchini** and **½ tsp salt** (dbl for 4 ppl) in a medium bowl. Pat **chicken** dry with paper towels, then sprinkle with **remaining Lemon Pepper Seasoning**. Season with **salt**.



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.**



Cook veggies

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.



Make lemon-caper sauce

Add **broth concentrate**, **capers**, **⅓ cup water** and **2 tbsp butter** (dbl both for 4 ppl) to the same pan. Return to medium heat and cook, stirring often, until **sauce** thickens slightly, 1-2 min. Remove pan from heat, then stir in **lemon zest** and **lemon juice**.



Finish and serve

Thinly slice **chicken**. Divide **chicken**, **potatoes** and **veggies** between plates. Spoon **lemon-caper sauce** over **chicken**.

Dinner Solved!