



Dilly Chicken

with Creamy Potato Salad

Family Friendly

35 Minutes



Chicken Breasts



Lemon



Dijon Mustard



Mayonnaise



Italian Breadcrumbs



Red Potato



Sugar Snap Peas



Dill

HELLO DILL

Sweet, herbaceous and a must for potato salad!

Start here

Before starting, wash and dry all produce.

Dill Guide for Step 1 (dbl for 4 ppl):

- Mild: 1 tsp
- Dilly: ½ tbsp
- Extra-dilly: 1 tbsp

Bust out

Medium bowl, microplane/zester, measuring spoons, shallow dish, strainer, large bowl, whisk, large pot, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Chicken Breasts ♦ | 2 | 4 |
| Lemon | 1 | 1 |
| Dijon Mustard | 1 ½ tsp | 3 tsp |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Italian Breadcrumbs | 4 tbsp | 8 tbsp |
| Red Potato | 360 g | 720 g |
| Sugar Snap Peas | 113 g | 227 g |
| Dill | 7 g | 7 g |
| Sugar* | ½ tsp | 1 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 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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Prep

Cut **potatoes** into ½-inch pieces. Trim, then halve **snap peas**. Finely chop **½ tbsp dill**. (NOTE: Reference Dill Guide. Half the chopped dill will be used in step 3 and remaining will be used in step 5.) Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Cook, turning **pieces** over occasionally, until cooked through, 5-6 min. ** (TIP: Don't overcrowd your pan! Cook chicken in batches, if needed, using 1 tbsp oil per batch.)



Cook veggies

Combine **potatoes**, **1 tsp salt** and **enough water** to cover (by approx. 1 inch) in a large pot (Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until tender-crisp, 8-10 min. Add **snap peas** and cook until **potatoes** and **snap peas** are fork-tender, 1-2 min. Drain, then transfer **veggies** to a plate. Set aside to cool slightly.



Make potato salad

While **chicken** cooks, whisk together **remaining mayo**, **Dijon**, **lemon zest**, **lemon juice**, **remaining dill** and **½ tsp sugar** (dbl for 4 ppl) in a large bowl. Add **potatoes** and **snap peas**. Season with **salt** and **pepper**, then toss to combine.



Coat chicken

While **veggies** cook, stir together **half the mayo** and **half the dill** in a medium bowl. Add **breadcrumbs** to a shallow dish. Pat **chicken** dry with paper towels, then cut lengthwise into ½-inch strips. Season with **salt** and **pepper**. Coat **chicken** all over with **dill mayo**. Working with one piece of **chicken** at a time, press both sides into **breadcrumbs** to coat completely. Shake excess breadcrumbs back into the shallow dish. Repeat with **remaining chicken**. Discard excess breadcrumbs.



Finish and serve

Divide **creamy potato salad** and **chicken** between plates. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!