



Dilly Chicken

with Creamy Potato Salad

Family Friendly 35 Minutes



Chicken Thighs



Chicken Breasts



Red Potato



Green Beans



Lemon



Dill



Dijon Mustard



Mayonnaise



Italian Breadcrumbs

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

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
- Medium: ½ tbsp
- Extra-dilly: 1 tbsp

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
Red Potato	360 g	720 g
Green Beans	170 g	340 g
Lemon	1	2
Dill	7 g	7 g
Dijon Mustard	1 ½ tsp	3 tsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	½ cup	1 cup
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 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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1 Prep

- Cut **potatoes** into ½-inch pieces.
- Trim, then cut **green beans** into 1-inch pieces.
- 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**. Cut **remaining lemon** into wedges.



4 Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** For 4 ppl, cook chicken in batches, using 1 tbsp oil per batch.) Cook, turning **pieces** over occasionally, until cooked through, 5-6 min. **** (TIP:** Reduce heat to medium if chicken is browning too quickly.)



2 Cook veggies

- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to 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 **green beans**. Continue to cook until **potatoes** and **green beans** are fork-tender, 2-3 min.
- Drain, then transfer **veggies** to a large plate. Place in the fridge to cool slightly.



5 Make potato salad

- Meanwhile, whisk together **Dijon**, **lemon zest**, **remaining mayo**, **remaining dill**, **1 tbsp lemon juice** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl.
- Add **potatoes and green beans**. Season with **salt** and **pepper**, then toss to combine.



3 Coat chicken

- Meanwhile, combine **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**. Add **chicken** to the bowl with **dill mayo**, then toss to coat **each piece**.
- 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 any excess breadcrumbs.

If you've opted to get **chicken breasts**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken thighs**.



6 Finish and serve

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

Dinner Solved!