



Herb-Roasted Chicken Niçoise Salad

with Roasted Potatoes and Green Beans

SPECIAL Mother's Day • 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Breasts



Red Potato



Green Beans



Baby Heirloom Tomatoes



Spring Mix



Mixed Olives



Fig Jam



Thyme



Lemon



Dijon Mustard

HELLO NIÇOISE SALAD

A classic french-inspired salad!

START HERE

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

Bust Out

Parchment Paper, 2 Baking Sheets, Large Bowl, Paper Towels, Small Bowl, Whisk, Measuring Spoons, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Red Potato	300 g	600 g
Green Beans	170 g	340 g
Baby Heirloom Tomatoes	113 g	227 g
Spring Mix	113 g	227 g
Mixed Olives	30 g	60 g
Fig Jam	2 tbsp	4 tbsp
Thyme	7 g	7 g
Dijon Mustard	3 tbsp	6 tbsp
Lemon	reserved from dessert	reserved from dessert
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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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1. ROAST POTATOES

Cut **potatoes** into ½-inch pieces. Toss the **potatoes** with **½ tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden-brown, 20-23 min. While **potatoes** roast, strip **1 tbsp thyme** from the stems. Stir together the **thyme**, **¾ tsp fig jam** (dbl for 4 ppl) and **half the Dijon** in a small bowl. Set aside. Pat the **chicken** dry with paper towels. Season with **salt** and **pepper**.



4. PREP AND ASSEMBLE

Halve the **tomatoes**. Roughly chop the **olives**. Juice the **lemon** (**NOTE**: This is the lemon reserved from the dessert). Whisk together **1 tbsp lemon juice** (dbl for 4 ppl), **remaining Dijon**, **¾ tsp fig jam** (dbl for 4 ppl) and **2 tbsp oil** (dbl for 4 ppl) in a large bowl. Add the **spring mix**, **green beans** and **potatoes**. Season with **salt** and **pepper** and toss to combine.



2. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot add **½ tbsp oil** (dbl for 4 ppl), then the **chicken**. Pan-fry, until golden, 3-4 min per side. Transfer **chicken** to a parchment-lined baking sheet. Spoon over the **thyme-fig-Dijon mixture** from the small bowl. Roast, in **bottom** of oven, until cooked through, 16-18 min.**



5. FINISH AND SERVE

Thinly slice the **chicken**. Divide the **salad** between plates. Sprinkle over the **tomatoes** and **olives**. Top with the **herby chicken**.

Dinner Solved!



3. COOK BEANS

While the **chicken** roasts, trim the **beans**, then cut into 1-inch pieces. Add the **beans** to the same pan (from step 2) over medium-high heat. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Transfer to a plate.