



Herby Chicken

with Creamy Potato Salad

Family 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):

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

Bust Out

Medium bowl, microplane/zester, measuring spoons, shallow dish, colander, 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	½ tbsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Italian Breadcrumbs	½ cup	1 cup
Red Potato	300 g	600 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.

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 cut **snap peas** in half. Finely chop ½ **tbsp dill**. (NOTE: Reference Dill Guide.) Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Cook veggies

Combine **potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (NOTE: 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 and transfer **veggies** to a plate. Set aside to cool slightly.



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 **strips** with **salt** and **pepper**. Coat **chicken** all over with **dill-mayo mixture**. Working with **one piece of chicken** at a time, press both sides into **breadcrumb mixture** to coat completely. Shake **excess breadcrumbs** back into the shallow dish. Repeat with **remaining chicken**. Discard **excess breadcrumbs**.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **chicken**. Cook, turning **pieces** over occasionally, until cooked through, 5-6 min. ** (NOTE: Cook chicken in two batches for 4 ppl, using 1 tbsp oil per batch.)



Make potato salad

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**, then toss to combine. Season with **salt** and **pepper**.



Finish and serve

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

Dinner Solved!