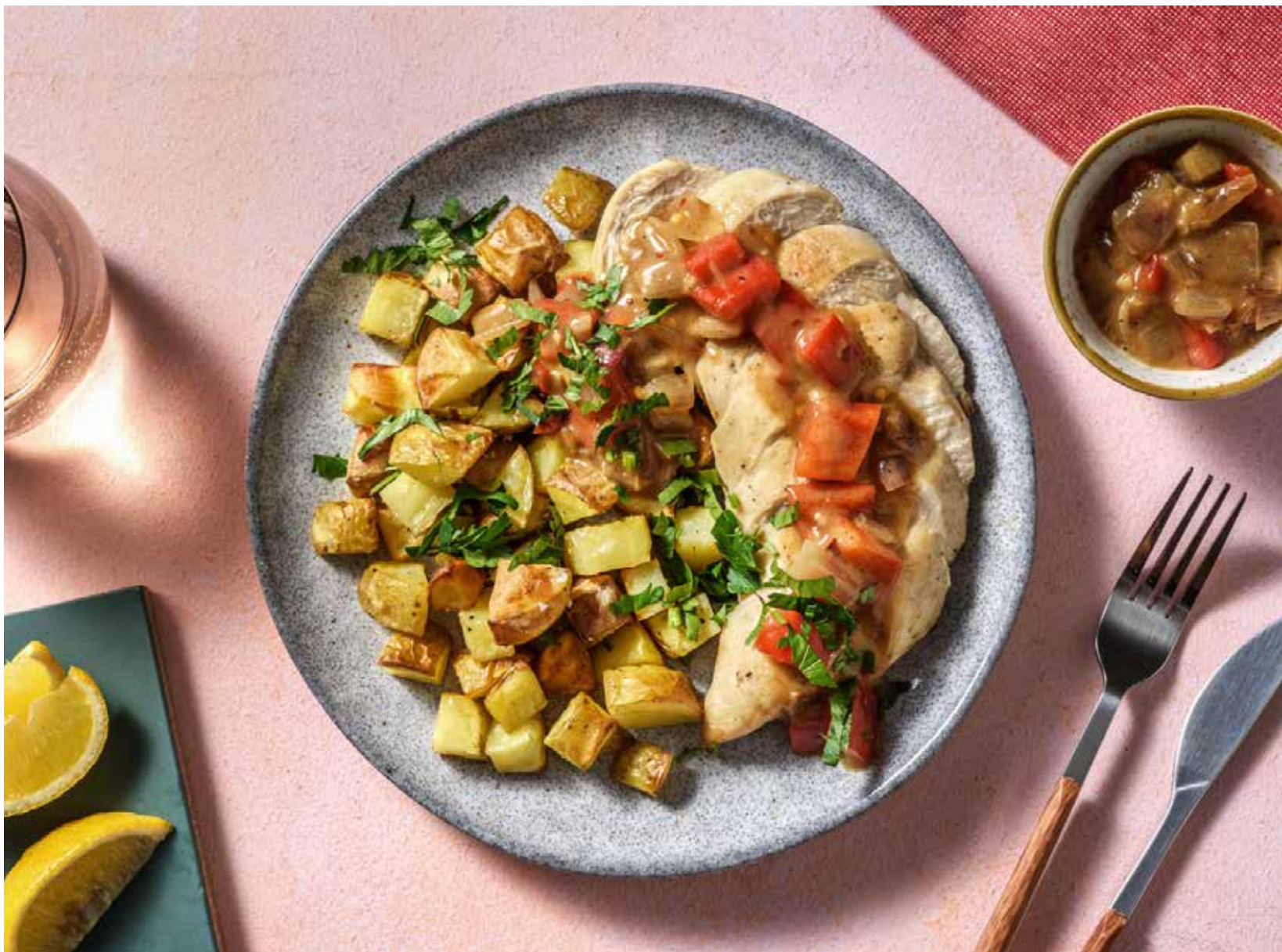




Italian Chicken and Lemony Pepper Sauce with Roasted Potatoes

30 Minutes



Chicken Breasts



Sweet Bell Pepper



Russet Potato



Lemon



Shallot



Garlic



Parsley



All-Purpose Flour



Chicken Broth Concentrate



Chili Flakes



Italian Seasoning

HELLO SCARPARELLO

The Italian name for shoemaker, the namesake of this "shoemaker's" chicken.

Start here

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

Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust Out

Baking sheet, measuring spoons, parchment paper, measuring cups, large non-stick pan, paper towels,

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Sweet Bell Pepper	160 g	320 g
Russet Potato	460 g	920 g
Lemon	1	1
Shallot	50 g	100 g
Garlic	6 g	12 g
Parsley	7 g	7 g
All-Purpose Flour	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Chili Flakes	1 tsp	1 tsp
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
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



Prep and roast potatoes

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **1 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, tossing halfway through cooking, until golden-brown, 24-26 min. (**NOTE:** You will be adding the **chicken** to the baking sheet halfway through roasting.) (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, using 1 tbsp oil per sheet. Bake in the top and the middle of the oven, rotating sheets halfway through cooking.)

4



Cook chicken

Heat the same pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry, until **chicken** is golden-brown, 1-2 min per side. Transfer to the baking sheet with **potatoes**. Bake in the **middle** of the oven, until **chicken** is cooked through, 10-12 min. ****** Carefully wipe pan clean.

2



Prep

While potatoes roast, core, then cut **pepper** into ½-inch pieces. Peel, then cut **shallot** into ½-inch pieces. Juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **half the Italian Seasoning**.

5



Make sauce

While chicken cooks, return same pan to medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 3-4 min. Stir in **garlic**, then sprinkle **flour** and **remaining Italian Seasoning** over **top**. Cook, stirring often, until **shallots** are coated, 1 min. Add **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil and cook, stirring often, until thickened, 2-4 min. Stir in **cooked peppers**, **lemon juice** and **½ tsp chili flakes** (**NOTE:** Reference Heat Guide.) Season with **salt** and **pepper**.

3



Cook peppers

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with **salt** and **pepper**. Remove pan from the heat, then transfer **peppers** to a plate.

6



Finish and serve

Thinly slice **chicken**. Divide **potatoes** and **chicken** between plates. Spoon **sauce** and **veggies** over **chicken**. Sprinkle with **parsley** and squeeze over a **lemon wedge**, if desired.

Dinner Solved!