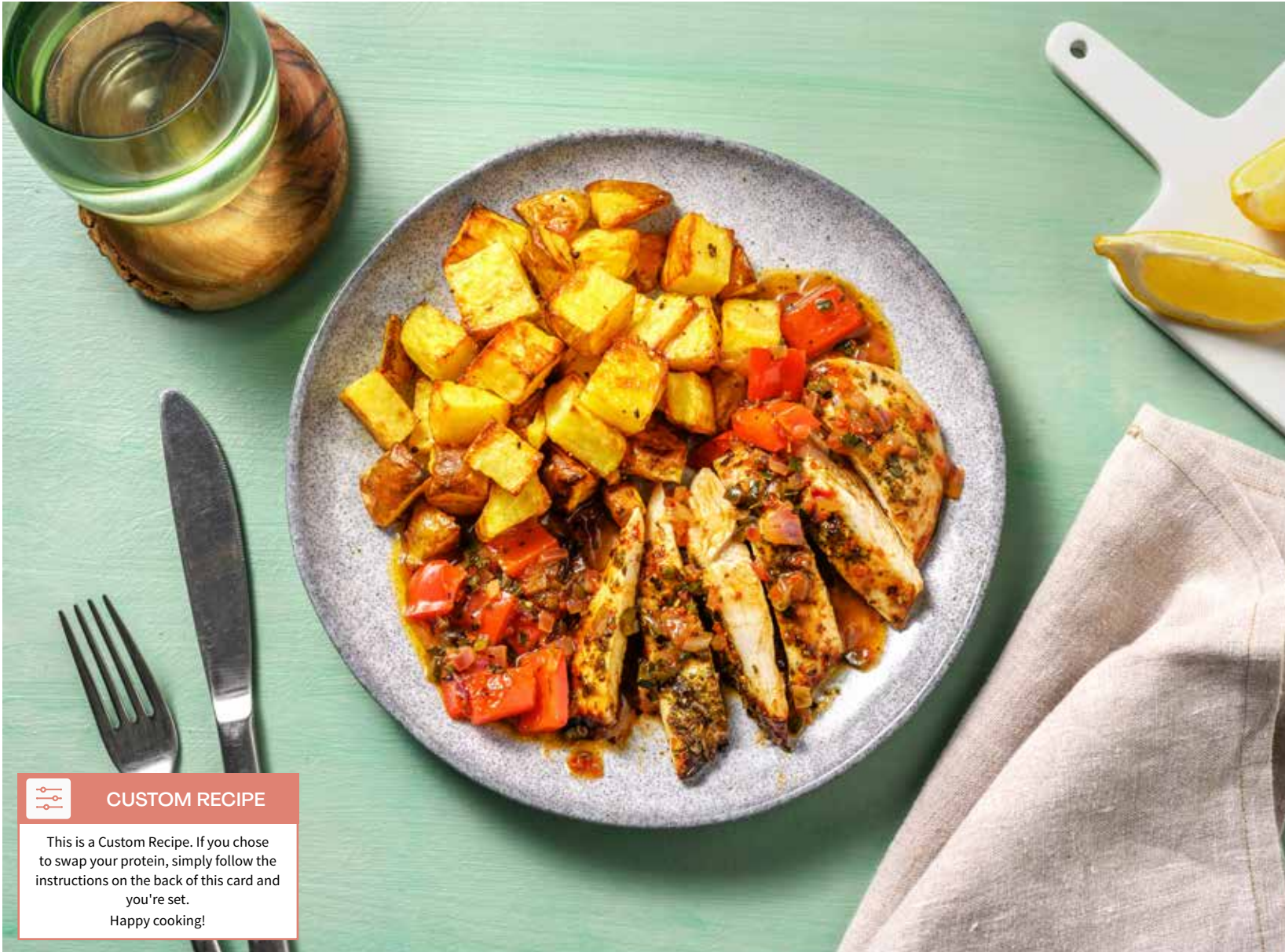




Italian Chicken and Lemony Pepper Sauce with Roasted Potatoes

Spicy 30 Minutes



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!



Chicken Thighs



Chicken Breasts



Sweet Bell Pepper



Russet Potato



Lemon



Poblano Pepper, chopped



Red Onion, chopped



Garlic Puree



All-Purpose Flour



Chicken Broth Concentrate



Chili Flakes



Italian Seasoning

HELLO SCARPARIELLO

This meal is inspired by 'scarpariello,' an Italian dish whose name translates to 'shoemaker-style'!

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: ¼ 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 |
|  Chicken Thighs | 4 | 8 |
| Sweet Bell Pepper | 160 g | 320 g |
| Russet Potato | 460 g | 920 g |
| Lemon | 1 | 1 |
|  Poblano Pepper, chopped | 56 g | 113 g |
| Red Onion, chopped | 56 g | 113 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| 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.

† 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.

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Prep and roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 24-26 min. (**NOTE:** For 4 ppl, bake in the top and the middle of the oven, rotating sheets halfway through.)



Prep and cook chicken

Pat **chicken** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **half the Italian Seasoning**. Heat the same pan over medium. 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 **chicken** to the baking sheet with **potatoes**. Bake in the **middle** of the oven until **chicken** is cooked through, 10-12 min.** Carefully wipe the pan clean.

CUSTOM RECIPE

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



Prep

While **potatoes** roast, core, then cut **bell pepper** into ½-inch pieces. Juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges.



Make sauce

While **chicken** bakes, reheat the same pan over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 3-4 min. Stir in **garlic puree**, then sprinkle **flour** and **remaining Italian Seasoning** over top. Cook, stirring often, until **onions** 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 **bell peppers and poblanos**, **lemon juice** and **½ tsp chili flakes**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**.



Cook peppers

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



Finish and serve

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

Dinner Solved!