



Lemon Cream Chicken

with Dill Zucchini and Green Beans

Carb Smart

30 Minutes



Chicken Breasts



Zucchini



Green Beans



Garlic



Dill



Lemon



Sour Cream



Chicken Broth Concentrate



Lemon-Pepper Seasoning

HELLO LEMON ZEST

Punch up the flavour of vegetables with a sprinkle of lemon zest!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, grater, zester, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Zucchini	200 g	400 g
Green Beans	170 g	340 g
Garlic	3 g	6 g
Dill	7 g	7 g
Lemon	1	1
Sour Cream	3 tbsp	6 tbsp
Chicken Broth Concentrate	1	2
Lemon-Pepper 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 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.

Carb Smart (50g or less) is based on a per serving calculation of the recipe's carbohydrate amount.

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Prep

Cut **zucchini** into ¼-inch thick rounds. Trim, then halve **green beans**. Peel, then mince or grate **garlic**. Roughly chop **dill**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Pat **chicken** dry with paper towels. Season with **2 tsp Lemon-Pepper Seasoning** (dbl for 4 ppl).



Sear chicken

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **chicken**. Sear, until golden-brown, 1-2 min per side. Transfer to one side of a baking sheet.



Roast chicken and veggies

Toss **zucchini** and **green beans** with **1 tbsp oil** (dbl for 4 ppl) on the other side of the baking sheet with the **chicken**. Season with **salt and pepper**. Roast **chicken** and **veggies** in the **middle** of the oven, until **chicken** is cooked through and **veggies** are tender, 10-12 min. **



Make lemon cream sauce

While chicken and veggies roast, heat the same pan (from step 2) over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic**. Cook, stirring often, until fragrant, 30 sec. Add **¼ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Lemon-Pepper Seasoning**. Cook, stirring occasionally, until **sauce** is slightly thickened, 1-2 min. Remove pan from heat, then stir in **sour cream** and **½ tbsp lemon juice** (dbl for 4 ppl).



Finish and serve

Toss **zucchini** and **green beans** with **lemon zest** and **half the dill**. Thinly slice **chicken** on the baking sheet. Divide **chicken, zucchini** and **green beans** between plates. Drizzle **lemon cream sauce** over **chicken**. Sprinkle **remaining dill** over top.

Dinner Solved!