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## Pan Seared Garlic Chicken with Crispy Broccoli and Potatoes Huancaína

Potatoes huancaína is a traditional Peruvian side dish consisting of Yukon potatoes smothered in a cheesy sauce. Cream cheese is our secret ingredient to making this drizzly, citrusy sauce.



Chicken Breasts



Mini Yukon  
Potatoes



Broccoli



Cream Cheese



Lime



Garlic Powder



Chives

## Ingredients

	4 People
Chicken Breast	2 pkg (680 g)
Mini Yukon Potatoes	1 pkg (680 g)
Broccoli Florets	1 pkg (454 g)
Garlic Powder	2 pkg (4 tsp)
Lime	2
Cream Cheese	1) ½ cup
Chives	14 g
Olive or Canola Oil*	

\*Not Included

## Allergens

1) Milk/Lait

## Tools

Baking Sheet, Large Pan, Zester, Medium Bowl, Measuring Spoons

**Nutrition per person** Calories: 490 cal | Fat: 15 g | Protein: 49 g | Carbs: 44 g | Fiber: 7 g | Sodium: 434 mg

*Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ruler

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2



**1 Preheat the oven to 450°F. (To roast the veggies.) Start prepping when the oven comes up to temperature!**

**2 Roast the veggies: Wash and dry all produce.** Cut the **potatoes** into ½-inch rounds. Toss the **broccoli** and **potatoes** on a baking sheet with a drizzle of **oil**. Season with **salt** and **pepper**. Bake in the centre of the oven, stirring halfway through cooking, until golden brown and crispy on the edges, 25-30 min.

3



**3 Prep:** Meanwhile, finely chop the **chives**. Zest, then halve the **lime**.

**4 Cook the chicken:** Heat a drizzle of **oil** in a large pan over medium-high heat. Season the **chicken** on all sides with **half the garlic powder, salt** and **pepper**. Add a drizzle of **oil** to the same pan, then the **chicken**. Cook until bottom of chicken is golden-brown, about 3 min. Reduce the heat to medium-low. Flip the chicken over. Cook, covered, until the chicken is golden and cooked through, 6-7 min. (**TIP:** Inserting a thermometer into the cooked chicken should display an internal temperature of 175°F.)

4



**5 Make the huancaína sauce:** Meanwhile, in a medium bowl, stir the **cream cheese** with the **remaining garlic powder, lime zest, half the chives** and a drizzle of **oil**. Gradually stir in some **water** to make a yogurt-like drizzly consistency (start with 1 tbsp water and go up from there). Squeeze in a little **lime juice** to taste and season with **salt** and **pepper**.

**6 Finish and serve:** Slice the **chicken**. Divide the **veggies** and **chicken** between plates. Drizzle the **huancaína sauce** over the **potatoes** and garnish with the **remaining chives**. Enjoy!

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