



Queso-Topped Chicken

with Sweet Pepper and Roasted Potato Jumble

35 Minutes



Chicken Breasts



Cheddar Cheese, shredded



Enchilada Spice Blend



Green Onions



Red Potato



Sweet Bell Pepper



Tomato Salsa



Garlic, cloves



Sour Cream

HELLO SWEET PEPPERS

A sweet pepper is just a green pepper that has been left on the vine to ripen!

Start here

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

Bust out

2 Baking sheets, measuring spoons, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Cheddar Cheese, shredded	¼ cup	½ cup
Enchilada Spice Blend	1 tbsp	2 tbsp
Green Onions	2	4
Red Potato	300 g	600 g
Sweet Bell Pepper	160 g	320 g
Tomato Salsa	½ cup	1 cup
Garlic, cloves	2	4
Sour Cream	3 tbsp	6 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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Roast potatoes

Cut **potatoes** into ½-inch pieces. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt, pepper** and **half the Enchilada Spice Blend**, then toss to coat. Roast in the **middle** of the oven, flipping halfway though, until golden-brown, 25-28 min.



Prep

While **potatoes** roast, core, then cut **pepper** into ½-inch pieces. Thinly slice **green onions**. Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels. Season with **salt, pepper** and **remaining Enchilada Spice Blend**.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden, 2-3 min per side. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed!) Remove the pan from heat. Transfer **chicken** to a parchment-lined baking sheet. Spoon **salsa** evenly over tops of **chicken**, then sprinkle with **cheese**. Bake in the **bottom** of the oven until cooked through, 12-14 min. **



Cook veggies

While **chicken** bakes, add **peppers** and **garlic** to the same pan over medium. Cook, stirring occasionally, until **peppers** are tender-crisp, 3-4 min. Season with **salt** and **pepper**. Remove the pan from heat.



Finish and serve

Add **potatoes** and **half the green onions** to the pan with **peppers**. Toss to combine. Divide **veggie jumble** and **queso-topped chicken** between plates. Dollop **sour cream** over **veggie jumble**. Sprinkle with **remaining green onions**.

Dinner Solved!