



ROAST THYME CHICKEN

with Lemon, Quick Potato Hash and Chive Crema

FAMILY



HELLO HASH

Grating the potatoes ensures the perfect crispy hash!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 874



Chicken Breasts



Russet Potato



Shallot



Lemon



Chives



Sour Cream



All-Purpose Flour



Green Beans



Thyme



Garlic

BUST OUT

- Aluminum Foil
- Baking Sheet
- Box Grater
- Medium Bowl
- Garlic Press
- Large Bowl
- Paper Towel
- Measuring Spoons
- Zester
- Small Bowl
- Strainer
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

4-person

- Chicken Breasts 680 g
- Russet Potato 690 g
- Shallot 50 g
- Lemon 1
- Chives 7 g
- Sour Cream 2 9 tbsp
- All-Purpose Flour 1 2 tbsp
- Green Beans 340 g
- Thyme 7 g
- Garlic 3 g

ALLERGENS | ALLERGÈNES

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

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat the oven to **450°F** (to roast beans and finish chicken). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Strip **1 tbsp thyme leaves** off stems. Peel, then mince or grate **garlic**. Cut stems off the **green beans**, if needed. Zest **lemon**. (**NOTE:** You will prep remaining lemon in Step 5.) Pat **chicken** dry with paper towel. In a large bowl, toss **chicken** with **half the lemon zest**, **half the thyme**, and **1 tbsp oil**. Season with **salt** and **pepper**. Set aside.



4 COOK HASH Meanwhile, heat the same pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then in an even layer, loosely scatter in **half the potato mixture**. (**NOTE:** Don't press down!) Cook, not stirring, until bottom of **hash** is golden-brown and slightly crispy, 2-3 min. Using your spatula, break up **hash** and flip pieces over. Cook, not stirring, until the other side is slightly crispy, 2-3 min. Transfer **hash** to a plate and cover with foil to keep warm. Repeat with another **1 tbsp oil** and **remaining potato mixture**.



2 PREP HASH Peel, then finely chop **shallot** into 1/4-inch pieces. Peel, then grate **potatoes**. Over a strainer, using a clean dish cloth or paper towel, firmly squeeze the excess liquid from the **grated potatoes**. In a medium bowl, stir together **grated potatoes**, **shallots**, **flour**, **remaining thyme**. Season with **1/2 tsp salt** and **pepper**. Set aside.



5 MAKE CREMA Finely chop the **chives**. Juice **half the lemon**, then cut the **remaining lemon** into wedges. In a small bowl, stir together the **sour cream**, **chives**, **1/2 tbsp lemon juice** and **remaining lemon zest**. Season with **salt** and **pepper**. Set aside.



3 COOK CHICKEN Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil**, then **chicken**. Pan-fry until golden-brown, 2-3 min per side. On a baking sheet, toss **beans** and **garlic** with **1 tbsp oil**. Season with **salt** and **pepper**. Set aside. When **chicken** is golden-brown, remove pan from heat, then transfer **chicken** to baking sheet with **beans**. Bake in the **middle** of the oven until **chicken** is cooked through and **beans** are tender, 8-10 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.**)



6 FINISH AND SERVE Thinly slice the **chicken**. Divide the **chicken**, **potato hash** and **beans** between plates. Dollop the **hash** with **lemon-chive crema**. Squeeze over a with a **lemon wedge**, if desired.

DOLLOP!

Sour cream and chives are the perfect potato combo!