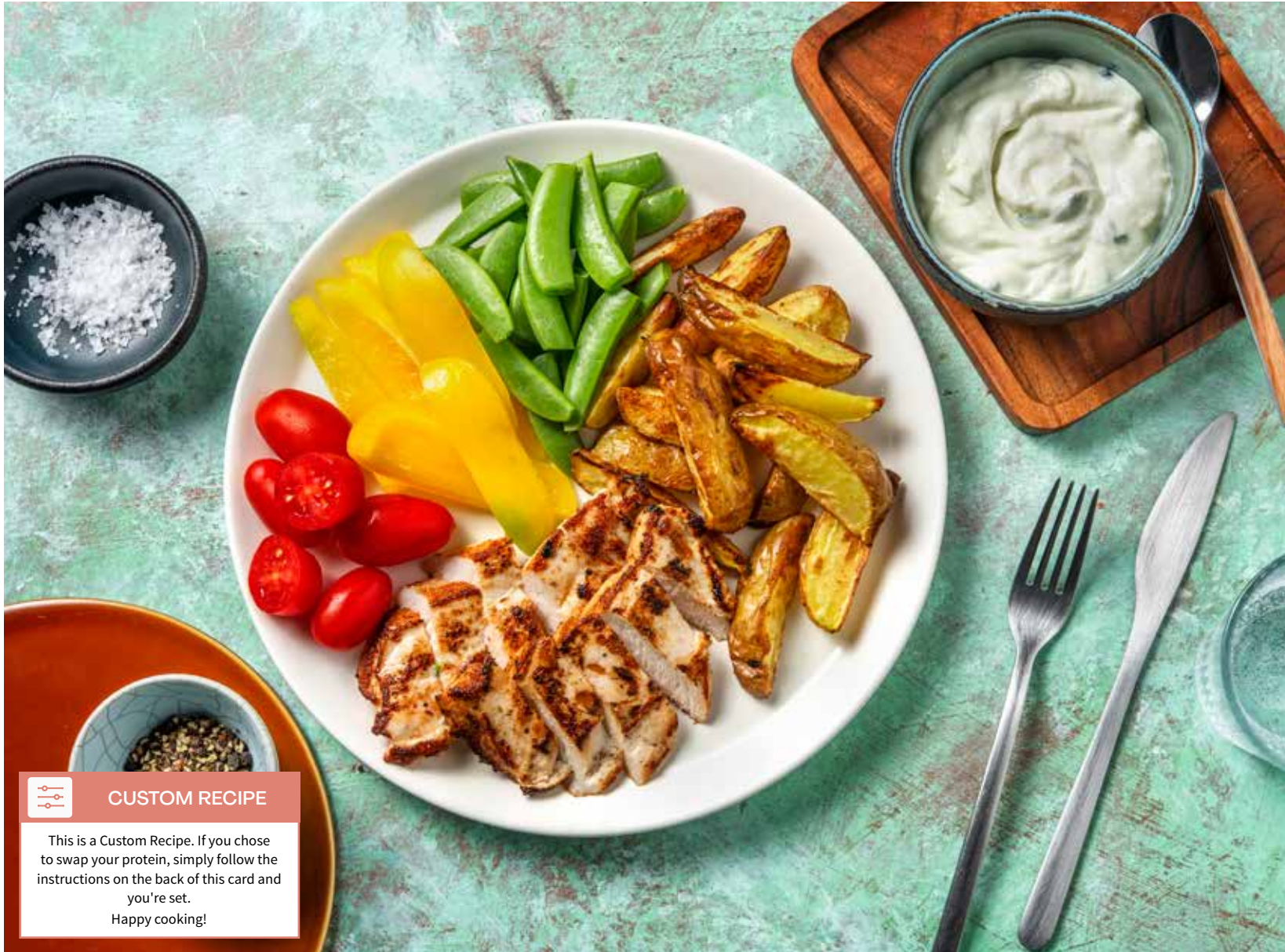




Sheet Pan Lemon-Pepper Chicken

with Tzatziki and Veggie Dippers

30 Minutes



Chicken Breasts



Chicken Thighs



Yellow Potato



Tzatziki



Sweet Bell Pepper



Sugar Snap Peas



Baby Tomatoes



Lemon-Pepper Seasoning



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!

HELLO LEMON-PEPPER SEASONING

A peppery spice blend with zippy lemon and zesty garlic!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Chicken Thighs ♦	4	8
Yellow Potato	360 g	720 g
Tzatziki	56 ml	113 ml
Sweet Bell Pepper	160 g	320 g
Sugar Snap Peas	113 g	227 g
Baby Tomatoes	113 g	227 g
Lemon-Pepper Seasoning	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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Roast potatoes

Cut **potatoes** into ½-inch wedges. Add **potatoes, half the Lemon-Pepper Seasoning and 1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp oil**, then **chicken**. Pan-fry until golden-brown, 1-2 min per side. (**NOTE:** Cook chicken in 2 batches for 4 ppl, using ½ **tbsp oil** per batch.) Transfer **chicken** to another baking sheet. Roast in the **top** of the oven until cooked through, 8-10 min.**



Prep

While **potatoes** roast, trim **snap peas**. Core, then cut **pepper** into ½-inch strips. (**NOTE:** These are your veggie dippers!)



Finish and serve

Thinly slice **chicken**. Divide **chicken, potatoes, peppers, snap peas and tomatoes** between plates. Serve **tzatziki** on the side for dipping.

Dinner Solved!



Prep chicken

Pat **chicken** dry with paper towels. Carefully slice **each chicken breast** in half, parallel to the cutting board. (**NOTE:** You will have 4 pieces of chicken for 2 ppl and 8 pieces for 4 ppl.) Season with **salt** and **remaining Lemon-Pepper Seasoning**.



CUSTOM RECIPE

If you've opted to get **chicken thighs**, no need to slice into cutlets. Season and cook them in the same way the recipe instructs you to cook the **chicken breasts**.