



SPANISH CHICKEN

with Green Olives and Crispy Potato Coins

PRONTO



HELLO

SPANISH PAPRIKA

Also called *pimentón*, this paprika is made from red peppers that are smoked and dried over oak fires

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 483



Chicken Thighs



Red Onion, sliced



Red Bell Pepper



Garlic



Spanish Paprika



Tomato Paste



Roma Tomato



Green Olives



Yukon Potato



Parsley

BUST OUT

- Baking Sheet
- Salt and Pepper
- Garlic Press
- Olive or Canola oil
- Large Non-Stick Pan

INGREDIENTS

2-person | 4-person

- Chicken Thighs 340 g | 680 g
- Red Onion, sliced 56 g | 113 g
- Red Bell Pepper 190 g | 380 g
- Garlic 10 g | 20 g
- Spanish Paprika 1 tsp | 2 tsp
- Tomato Paste 2 tbsp | 4 tbsp
- Roma Tomato 160 g | 320 g
- Green Olives 30 g | 60 g
- Yukon Potato 340 g | 680 g
- Parsley 10 g | 20 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 soya, 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.

START STRONG

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



1 ROAST POTATOES

Wash and dry all produce.*

Cut the **potatoes** into ¼-inch thick rounds. On a baking sheet, toss the potatoes with a drizzle of **oil**. Season with **salt** and **pepper**. Roast in the centre of the oven, flipping them over halfway through cooking, until the potatoes are golden-brown, 25-28 min.



2 PREP

Meanwhile, mince or grate the **garlic**. Core, then slice thinly the **bell pepper(s)** into ¼-inch strips. Cut the **tomatoes** into ½-inch cubes. Thinly slice the **olives**. Roughly chop the **parsley**. Pat the **chicken** dry with paper towel then, cut into ½-inch cubes. Season with **salt** and **pepper**.



3 COOK CHICKEN

Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the **chicken**. Cook, stirring occasionally, until golden-brown and cooked through, 6-8 min. Transfer to a plate and set aside.



4 COOK VEGGIES

Reduce the heat to medium. Add another drizzle of **oil** to the same pan, then the **onions** and **peppers**. Cook, stirring occasionally, until the peppers are tender-crisp, 4-5 min. (**TIP:** Scrape up any brown bits from the bottom of the pan — this will add loads of extra flavour!)



5 COOK MIXTURE

Add the **garlic** and **Spanish paprika** to the pan. Cook, stirring often, until fragrant, 1-2 min. Add the **tomatoes**, **tomato paste**, **chicken** and **olives**. Bring to a boil over high heat, then reduce the heat to medium. Simmer until the mixture is slightly thickened, 10-12 min. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Divide the **potatoes** and **Spanish chicken** between plates. Sprinkle over the **parsley**.

OLÉ!

Saucy Spanish chicken and potatoes make a perfect pair!



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