



PAPRIKA CHICKEN

WITH GREEN BEANS AND POTATOES



1 PREP AND ROAST POTATOES

- **Wash and dry all produce.** Preheat oven to 450 degrees.
- Toss **potatoes** on a baking sheet with a drizzle of **oil**, $\frac{3}{4}$ **tsp smoked paprika** (we'll use the rest later), and a pinch of **salt** and **pepper**.
- Roast in oven until tender and crisped, 20-25 minutes total (we'll check on them after 10 minutes).
- Trim **green beans**.



2 COOK CHICKEN

- Heat a drizzle of **oil** in a large pan over medium heat.
- Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**.
- Add chicken to pan and cook until browned on surface and no longer pink in center, 4-6 minutes per side. Remove from pan and set aside to rest.



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3 ROAST GREEN BEANS

- After **potatoes** have roasted 10 minutes, remove from oven and toss, pushing toward one side of sheet.
- Add **green beans** to sheet and toss with a drizzle of **oil** and a pinch of **salt** and **pepper**.
- Return sheet to oven and continue roasting until green beans are tender, 10-12 minutes.



4 MAKE SAUCE AND SERVE

- Add remaining $\frac{1}{4}$ **tsp smoked paprika**, **sour cream**, **chicken stock concentrate**, **honey**, **mustard**, and **3 TBSP water** to pan used for chicken over medium heat.
- Stir to combine, scraping up any brown bits in pan.
- Season with **salt** and **pepper**. Add up to 1 TBSP more water if needed to loosen. Remove pan from heat.
- Thinly slice **chicken**. Divide between plates along with **potatoes** and **green beans**.
- Drizzle **sauce** over chicken.