



CHEESY CHICKEN & RICE CASSEROLE

with Peas & Crispy Panko Topping

INGREDIENTS

4 PERSON | 8 PERSON



20 oz | 40 oz
Chicken Cutlets



9 oz | 18 oz
Carrots



1 | 2
Onion



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 Cup | 2 Cups
Jasmine Rice



2 | 4
Chicken Stock
Concentrates



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 TBSP | 2 TBSP
Fry Seasoning



1 TBSP | 2 TBSP
Italian Seasoning



1 Cup | 2 Cups
Cheddar Cheese
Contains: Milk



4 oz | 8 oz
Peas



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat

2X

This recipe delivers **double our usual number of servings** to feed the entire family! Flip over to learn what to do with any extra helpings.



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

BIG BATCH

This hearty crowd-pleaser feeds 2x the folks—
perfect for a family dinner (plus leftovers!).



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 45 MIN | CALORIES: 680



2X FLAVOR SAVOR

Transfer leftovers to a baking dish and reheat in a 350-degree oven until warmed through, 10-20 minutes. Alternatively, transfer to a microwave-safe plate, cover with a damp paper towel, and microwave for 30-60 seconds.

BUST OUT

- Large pot
- Medium pot
- Peeler
- Large bowl
- Small bowl
- Baking dish
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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*Chicken is fully cooked when internal temperature reaches 165°.



1 COOK CHICKEN

- Drain any excess liquid from **chicken***; place in a large pot with enough **salted water to cover by 2 inches**. Cover and bring to a boil; reduce heat to medium low and simmer until chicken is cooked through, 10-12 minutes.
- Transfer chicken to a cutting board; discard cooking liquid. When cool enough to handle, shred chicken with two forks. (You can also cut it into cubes!)



4 FINISH FILLING

- When **rice** is done cooking, fluff with a fork.
- Transfer **shredded chicken** and rice to bowl with **cream cheese mixture**; add **peas** and stir to evenly coat.
- Taste and season with **salt** and **pepper** if desired.



2 PREP & COOK RICE

- While chicken cooks, **wash and dry produce**.
- Trim, peel, and dice **carrots** into ¼-inch pieces. Halve, peel, and dice **onion** into ¼-inch pieces. Drop **cream cheese (in packets)** into a small bowl of warm water to soften.
- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add carrots and onion; season with **salt** and **pepper**. Cook, stirring occasionally, until slightly softened, 2-3 minutes. Stir in **rice, stock concentrates, 2¼ cups water (4½ cups for 8 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.



5 BROIL CASSEROLE

- Adjust rack to top position; heat broiler to high.
- Transfer **filling** to an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings).
- Sprinkle evenly with **remaining cheddar**, then top with **panko**. Broil until cheese melts and panko is lightly browned, 2 to 3 minutes. **TIP: Watch carefully to prevent burning!**



3 START FILLING

- Meanwhile, in a large bowl, mix **cream cheese, cream sauce base, Fry Seasoning, Italian Seasoning, half the cheddar**, and **¼ cup water (½ cup for 8 servings)**.



6 SERVE

- Let **casserole** rest for 5 minutes. Divide between plates and serve.