



# CRISPY KICKIN' CAYENNE CHICKEN CUTLETS

with Mashed Potatoes, Green Beans & a Honey Drizzle

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Green Beans



2 | 2  
Scallions



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



¼ oz | ½ oz  
Frank's RedHot®  
Original  
Seasoning Blend



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



12 oz | 24 oz  
Potatoes\*



2 tsp | 2 tsp  
Honey



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



\*The ingredient you received may be a different color.

HELLO

## HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740

**FRANK'S REDHOT® ORIGINAL SEASONING BLEND**  
Shake on the perfect blend of flavor and heat with Frank's RedHot® Original Seasoning Blend. Now you can sprinkle it on everything from burgers and veggies to pizza and fries.







## BEST SPUDS

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a dreamy consistency.

## BUST OUT

- Small bowl
  - Potato masher
  - Medium bowl
  - Paper towels
  - Medium pot
  - Baking sheet
  - Strainer
  - Large bowl
- 
- Kosher salt
  - Black pepper
  - Cooking oil (2 tsp | 2 tsp)
  - Olive oil (2 tsp | 2 tsp)
  - Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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### 1 PREP & MAKE SAUCE

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim **green beans** if necessary.
- In a small bowl, combine **half the sour cream (you'll use the rest later)**, **½ tsp Frank's RedHot® Original Seasoning Blend (1 tsp for 4)**, and a **big pinch of salt**. (Be sure to measure the Frank's Seasoning—you'll use the rest in the next step.) Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 4 COAT CHICKEN

- While potatoes cook, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**. Place on one side of a **lightly oiled** baking sheet. (For 4 servings, spread chicken out across entire sheet.)
- Mound tops of chicken with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).



### 2 MIX PANKO

- Place **1 TBSP butter (2 TBSP for 4 servings)** in a medium microwave-safe bowl; microwave until melted, 30-45 seconds.
- Stir in **panko**, **Monterey Jack**, **remaining Frank's RedHot® Original Seasoning Blend**, and a **big pinch of salt and pepper**.



### 5 ROAST CHICKEN & BEANS

- Toss **green beans** on opposite side of sheet from **chicken** with a **large drizzle of olive oil** and a **pinch of salt and pepper**. (For 4 servings, toss green beans on a second sheet. Roast chicken on top rack and green beans on middle rack.)
- Roast on top rack until chicken is golden brown and cooked through and green beans are tender, 15-18 minutes. **TIP: If green beans are done before chicken, remove from sheet and continue roasting chicken.**



### 3 MAKE MASHED POTATOES

- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil; cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Add a **drizzle of oil** and **scallion whites** to empty pot over low heat; cook until softened, 1 minute.
- Return drained potatoes to pot; mash with **remaining sour cream** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



### 6 FINISH & SERVE

- Transfer roasted **green beans** to a large bowl; toss with **1 TBSP butter** until melted.
- Divide green beans, **potatoes**, and **chicken** between plates. Drizzle chicken with **creamy Buffalo sauce** and **honey (or serve both on the side for dipping)**. Garnish potatoes with **scallion greens** and serve.

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