



CHICKEN WITH CHERRY PAN SAUCE

with Loaded Mashed Potatoes & Roasted Asparagus

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Bacon



6 oz | 12 oz
Asparagus



2 | 4
Scallions



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Chicken Cutlets



1 | 2
Cherry Jam



1 | 2
Chicken Stock
Concentrate



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

CHERRY JAM

This sweet + sour spread stars in a rich, tangy pan sauce!



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 860



SNAP TO IT

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Large pan
- 2 Baking sheets
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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*Bacon is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.



1 COOK POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and cover to keep warm. (You'll finish the potatoes in Step 4.)



4 FINISH POTATOES

- To pot with **potatoes**, add **2 TBSP butter (3 TBSP for 4 servings)**. Mash, adding **splashes of reserved potato cooking liquid** as needed, until smooth and creamy (for extra richness, use milk from your pantry instead of potato cooking liquid!).
- Fold in **half the bacon** and **half the scallion greens**. Taste and season with **salt and pepper**. Cover to keep warm. **TIP: If bacon isn't finished yet, stir in right before serving.**



2 COOK BACON & PREP

- Place **bacon*** on a baking sheet; roast on top rack until crispy, 15-20 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop.
- Meanwhile, trim and discard bottom 1 inch from **asparagus**. Trim and thinly slice **scallions**, separating whites from greens.



5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **scallion whites** and cook, stirring, until softened and fragrant, 1 minute.
- Stir in **¼ cup water (½ cup for 4 servings)**, **jam**, and **stock concentrate**. Cook, stirring, until thickened, 2-3 minutes. Remove from heat; stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)**. Season with **salt and pepper**.



3 COOK CHICKEN & ASPARAGUS

- Pat **chicken*** dry with paper towels; season all over with **salt and pepper**.
- Heat a **drizzle of oil** in a large pan over high heat. Add chicken and sear until golden brown, 2 minutes per side. Turn off heat; transfer chicken to one side of a second baking sheet. Wipe out pan and let cool slightly.
- Toss **asparagus** on empty side of sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until chicken is cooked through and asparagus is tender and lightly browned, 10-12 minutes.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **asparagus**, and **mashed potatoes** between plates. Spoon **sauce** over chicken and sprinkle mashed potatoes with **remaining bacon** and **remaining scallion greens**. Serve.