



CHICKEN & BACON BAKED POTATO CASSEROLE

with Broccoli, Sour Cream & Chives

INGREDIENTS

4 PERSON | 8 PERSON



24 oz | 48 oz
Potatoes*



8 oz | 16 oz
Broccoli Florets



1 | 2
Shallot



½ oz | 1 oz
Chives



4 oz | 8 oz
Bacon



10 oz | 20 oz
Chopped Chicken Breast



1 TBSP | 2 TBSP
Fry Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1½ Cups | 3 Cups
Cheddar Cheese
Contains: Milk



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk

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!

*The ingredient you received may be a different color.

HELLO

BAKED POTATO CASSEROLE

All the toppings (and then some!) baked into a family-style casserole



FAMILY DINNER

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

PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



2X FLAVOR SAVOR

Refrigerate any leftover casserole in an airtight container. To reheat, transfer casserole to a microwave-safe plate and microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Large pan
- Strainer
- Potato masher
- Large bowl
- Baking dish
- Baking sheet
- Rubber spatula
- Paper towels
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Nonstick cooking spray
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 COOK POTATOES & BROCCOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary.
- Place potatoes in a large pot (**divide between two large pots for 8 servings**) with enough **salted water to cover by 2 inches**. Bring to a boil and cook for 5 minutes.
- Once potatoes have cooked 5 minutes, add broccoli. Cook, until broccoli is bright green and potatoes are tender, 5-7 minutes more.
- Drain, then transfer broccoli to a large bowl; return potatoes to pot. **TIP: It's OK if there are bits of broccoli in your potatoes!**



4 MASH POTATOES

- To pot with **drained potatoes**, add **cream sauce base**, **garlic powder**, and **2 TBSP butter** (4 TBSP for 8 servings). Mash with a potato masher or fork until mostly smooth, leaving some larger pieces.
- Stir in **half the chives** and **one packet of cheddar** (two packets for 8). Taste and season with **salt** and **pepper** if desired.



2 PREP & COOK BACON

- Halve, peel, and thinly slice **shallot**. Thinly slice **chives**.
- Arrange **bacon*** in a single layer on a baking sheet. Roast on top rack until bacon is crispy, 10-15 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



5 ASSEMBLE & BAKE CASSEROLE

- Coat an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings) with **nonstick cooking spray**.
- Transfer **mashed potatoes** to prepared baking dish and smooth out in an even layer with a rubber spatula. Using a slotted spoon, top with **chicken and broccoli mixture**. Sprinkle with **bacon** and **remaining cheddar**.
- Bake on top rack until cheese is melted and bubbly, 10-15 minutes.
- Remove from oven; let rest at least 5 minutes.



3 COOK CHICKEN & SHALLOT

- Open package of **chicken*** and drain off any excess liquid. Cut into bite-size pieces if necessary.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **shallot** in a single layer. Season with **Fry Seasoning**, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Transfer chicken and shallot to bowl with **broccoli**. Stir to combine.



6 FINISH & SERVE

- Garnish **casserole** with **remaining chives** and dollop with **sour cream**.
- Divide between plates or serve family style directly from baking dish. **TIP: Finish with a drizzle of hot sauce if you like things spicy!**

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