



# CRISPY CHEDDAR CHICKEN

with Roasted Broccoli & Loaded Bacon Mashed Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli Florets



12 oz | 24 oz  
Potatoes\*



¼ oz | ¼ oz  
Chives



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Fry Seasoning



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 2 TBSP  
Mayonnaise  
Contains: Eggs



4 oz | 8 oz  
Bacon



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

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

### HELLO

### LOADED MASHED POTATOES

Beloved baked potato toppings are swirled into a creamy mash.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1040





## GETTING SPREADY

In Step 2, we prefer to use a basting brush for the chicken, but if you don't have one, simply use the back of a spoon.

## BUST OUT

- Baking sheet
  - Strainer
  - Medium bowl
  - Large pan
  - Paper towels
  - Potato masher
  - Large pot
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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

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



### 1 PREP & MIX CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Dice **potatoes** into ½-inch pieces. Finely chop **chives**.
- Place **1 TBSP butter (2 TBSP for 4)** in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko, half the Fry Seasoning, half the cheddar (you'll use the rest of the Fry Seasoning and cheddar later), salt, and pepper.**



### 4 COOK POTATOES & BACON

- While chicken and broccoli roast, place **potatoes** in a large 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 and return potatoes to pot.
- Meanwhile, place **bacon\*** in a dry large pan over medium-high heat. Cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



### 2 COAT CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **remaining Fry Seasoning, salt, and pepper**. Place on one side of prepared sheet (**for 4 servings, spread out across entire sheet**).
- Evenly spread a **thin layer of mayonnaise** onto tops of chicken (**you might not use all the mayo**); mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).



### 5 MASH POTATOES

- To pot with drained **potatoes**, add **sour cream, remaining cheddar, and 1 TBSP butter (2 TBSP for 4 servings)**. Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Stir in **half the bacon** and **half the chives**. Season with **salt and pepper**.



### 3 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **drizzle of olive oil, salt, and pepper**. (**For 4 servings, add broccoli to a second sheet; roast chicken on top rack and broccoli on middle rack.**)
- Roast on top rack until broccoli is browned and tender and chicken is cooked through, 15-20 minutes. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



### 6 SERVE

- Divide **chicken, mashed potatoes, and broccoli** between plates. Top mashed potatoes with **remaining bacon** and **remaining chives**. Serve.