

# **INGREDIENTS**

2 PERSON | 4 PERSON







¼ oz | ½ oz Frank's Seasoning



10 oz | 20 oz Chicken Cutlets



2 | 2 Scallions

¼ Cup | ½ Cup

Panko

Breadcrumbs

**Contains: Wheat** 

12 oz | 24 oz

Potatoes\*



3 TBSP | 6 TBSP Sour Cream Contains: Milk



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk







2 tsp | 4 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.



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.

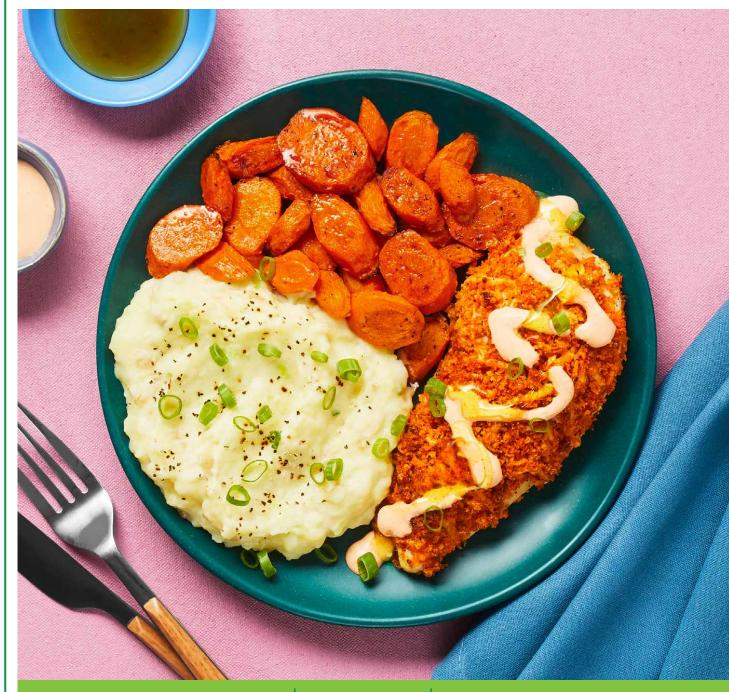


8 oz | 16 oz Broccoli



# **CRISPY KICKIN' CAYENNE CHICKEN CUTLETS**

with Mashed Potatoes, Carrots & a Honey Drizzle



PREP: 5 MIN COOK: 30 MIN CALORIES: 760



# HELLO

## HONEY

A drizzle of this condiment adds sweet contrast to spicy chicken.

## **BEST SPUDS**

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

# **BUST OUT**

- Peeler
- · Potato masher
- Small bowl
- · Baking sheet
- Medium bowl
- Paper towels
- Medium pot
- Large bowl
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (3 tsp | 4 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, peel, and cut carrots on a diagonal into 1/2-inch-thick pieces. Trim and thinly slice scallions, separating whites from greens.
- In a small bowl, combine half the sour cream, 1/2 tsp Frank's 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.
- Cut **broccoli** into bite-size pieces if necessary. (Save carrots for another use.)



### **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 Seasoning Blend, and a big pinch of salt and pepper.



- 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 1/2 cup potato cooking liquid, then drain.
- Heat a drizzle of oil and scallion whites in empty pot over low heat: cook until softened. 1 minute.
- · Return 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.



### **4 ROAST CARROTS**

- While potatoes cook, lightly oil a baking sheet.
- Toss carrots on one side of sheet with a drizzle of oil, salt, and pepper (for 4 servings. spread out across entire sheet). Roast on top rack for 5 minutes (you'll add the chicken to the baking sheet then).

Swap in **broccoli** for carrots. Roast as instructed.



### **5 COAT & ROAST CHICKEN**

- Meanwhile, pat chicken\* dry with paper towels and season with salt and pepper. Mound tops of chicken with panko mixture, pressing firmly to adhere (no need to coat undersides).
- Once carrots have roasted 5 minutes. remove sheet from oven. Carefully place chicken, coated sides up, on empty side. (For 4 servings, leave carrots roasting; roast chicken on a second oiled sheet on middle rack.)
- Roast on top rack until chicken is golden brown and cooked through and carrots are tender. 15-18 minutes.



- **6 FINISH & SERVE**
- Carefully transfer roasted carrots to a large bowl: add 1 TBSP butter and toss until melted
- Divide carrots, mashed potatoes, and **chicken** between plates. Drizzle chicken with creamy Buffalo sauce and honey (or serve on the side for dipping). Garnish potatoes and chicken with scallion greens and serve



Toss **broccoli** with **butter** as instructed.