



CRISPY CHICKEN & MASHED POTATO BOWLS

with Gravy, Charred Corn & Cheddar

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Corn



2 Cloves | 4 Cloves
Garlic



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Fry Seasoning



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 | 2
Chicken Stock
Concentrate



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



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

CRISPY CHICKEN

A panko crust adds a layer of toasty flavor and oh-so-crispy texture to juicy chicken.



PREP: 5 MIN | COOK: 45 MIN | CALORIES: 1000



ROCK THE (GRAVY) BOAT

Homemade gravy pro tip: In Step 4, start whisking as soon as the flour hits the pan for a smooth finish!

BUST OUT

- Medium pot
- Strainer
- Paper towels
- Large bowl
- Whisk
- Large pan
- Aluminum foil
- Small bowl
- Potato masher

- Kosher salt
 - Black pepper
 - Cooking oil (for frying)
 - Butter (4 TBSP | 8 TBSP)
- Contains: Milk



1 BOIL POTATOES & START PREP

- 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, 10-12 minutes. Reserve ¼ cup potato cooking liquid, then drain. Return potatoes to pot and keep covered until ready to mash in Step 5.
- Drain corn, then pat dry with paper towels. Peel and mince or grate garlic.



2 FINISH PREP

- In a large bowl, whisk together one packet of sour cream and 2 TBSP water (two packets of sour cream and 4 TBSP water for 4 servings).
- Place panko in shallow dish; season with a pinch of salt and pepper.
- Pat chicken* dry with paper towels; slice lengthwise into 1-inch-thick strips (we got 3-4 strips per chicken cutlet). Season all over with Fry Seasoning, salt, and pepper.



3 CHAR CORN

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add corn; season with salt and pepper.
- Cook, stirring occasionally, until golden brown and lightly charred in spots, 4-6 minutes.
- Turn off heat; transfer to a plate and cover with foil to keep warm. Wipe out pan and let cool slightly.



4 MAKE GRAVY

- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for corn over medium heat. Add garlic and sprinkle with flour; stir to combine. Whisk in stock concentrate and ½ cup water (1 cup for 4).
- Bring to a simmer and cook until thickened, 1-2 minutes. Season with salt and pepper.
- Turn off heat; transfer gravy to a small bowl and cover with foil to keep warm. Wash and dry pan. TIP: Short on time? Use a second pan for the gravy while the corn cooks!



5 MASH POTATOES

- To pot with potatoes, add remaining sour cream and 2 TBSP butter (4 TBSP for 4 servings); mash until smooth, adding splashes of reserved potato cooking liquid as needed. Taste and season with salt and pepper.
- Keep covered off heat until ready to serve.



6 COAT & FRY CHICKEN

- Heat a ½-inch layer of oil in pan used for gravy over medium-high heat.
- Meanwhile, add chicken to bowl with sour cream mixture; turn to evenly coat. Working one piece at a time, press chicken into seasoned panko until fully coated. TIP: For less mess, use tongs to dip and transfer.
- Once oil is hot enough that a pinch of flour sizzles when added to the pan, add chicken and cook until golden brown and cooked through, 3-5 minutes per side. (TIP: Fry in batches if necessary; lower heat if chicken begins to brown too quickly.) Transfer chicken to a paper-towel-lined plate.



7 SERVE

- Divide chicken, corn, and mashed potatoes between shallow bowls in separate sections.
- Top mashed potatoes with gravy and cheddar. (TIP: If gravy is too thick, stir in 1 TBSP hot water before serving; 2 TBSP for 4 servings.) Serve.