



# CHEDDAR-FUL CHICKEN & RANCH BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 2  
Broccoli



1 TBSP | 2 TBSP  
Fry Seasoning



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Onion Powder



10 oz | 20 oz  
Chicken Cutlets



4 TBSP | 8 TBSP  
Cream Cheese  
Contains: Milk



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



1.5 oz | 3 oz  
Buttermilk Ranch  
Dressing  
Contains: Eggs, 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.



## HelloCustom

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



4 oz | 8 oz  
Bacon



3 oz | 6 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame

Calories: 1190

Calories: 1210



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 990



HELLO

### BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up nachos and/or serve with bacon!

### CHEESE, PLEASE

For a silky-smooth pot of gold, gradually whisk in the cheeses a small handful at a time in Step 5, and be sure to whisk as instructed. Adding the cheese all at once will make the sauce clump together.

### BUST OUT

- Baking sheet
  - Paper towels
  - Large pan
  - Small pot
  - Small bowl
  - Whisk
  - Kosher salt
  - Black pepper
  - Cooking oil (2 TBSP | 2 TBSP)
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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### 1 PREP & ROAST POTATOES

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Cut **broccoli** into bite-size pieces if necessary.
- Toss potatoes on one side of a baking sheet with a **large drizzle of oil, half the Fry Seasoning, salt, and pepper.** Roast on top rack for 10 minutes (**you'll add more to the sheet then**).

- Heat a large, preferably nonstick, pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop bacon.



### 4 COOK CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels. Season all over with **remaining Fry Seasoning, salt, and pepper.**
- Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Transfer chicken to a cutting board to rest.



### 2 TOAST PANKO

- While potatoes roast, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **panko** and cook, stirring, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Season with **salt and pepper.** Wipe out pan. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**

• Use pan used for bacon here.



### 3 ROAST BROCCOLI

- Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully toss **broccoli** on opposite side of sheet with a **drizzle of oil, onion powder, salt, and pepper.** Return to top rack and roast, until veggies are browned and tender, 15-20 minutes more. (**For 4 servings, transfer baking sheet with potatoes to middle rack; toss broccoli as instructed on a separate baking sheet and roast on top rack.**)



### 5 MAKE CHEESE SAUCE

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium heat. Whisk in **cream cheese** until melted, 1-2 minutes. Slowly whisk in **¼ cup water (½ cup for 4)** until no lumps remain. Sprinkle in **cheddar and white cheddar.** Cook, whisking, until melted and smooth, 1-2 minutes. Season with **salt and pepper.** Transfer to a small serving bowl. **TIP: If sauce seems too thick, add more water a splash at a time until sauce reaches desired consistency.**



### 6 FINISH & SERVE

- Slice **chicken** crosswise.
- Serve chicken, **potatoes, broccoli, toasted panko, cheese sauce,** and **dressing** family style so everyone can build their own plate.

• Garnish **cheese sauce** with **bacon.**

• Serve **tortilla chips** alongside **chicken bar.**

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

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