



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
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*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: 1030



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

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.



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.