



# CRISPY FRIED CHICKEN BITES & GRAVY

with Mashed Potatoes & Creamy Coleslaw

## INGREDIENTS

2 PERSON | 4 PERSON



**1 TBSP | 2 TBSP**  
Flour  
Contains: Wheat



**5 tsp | 5 tsp**  
White Wine Vinegar



**1 TBSP | 2 TBSP**  
Fry Seasoning



**12 oz | 24 oz**  
Potatoes\*



**82 g | 164 g**  
Tempura Batter Mix  
Contains: Eggs, Milk, Wheat



**4 oz | 8 oz**  
Coleslaw Mix



**2 | 4**  
Scallions



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**1 | 2**  
Chicken Stock Concentrate



**10 oz | 20 oz**  
Chopped Chicken Breast



**1½ TBSP | 3 TBSP**  
Sour Cream  
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

### FRY SEASONING

A savory blend of garlic, onion, and paprika



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 890



# HELLO FRESH

## BUST OUT

- Medium pot
- 2 Medium bowls
- Large pan
- Whisk
- Small bowl
- Potato masher
- Paper towels
- Plastic wrap
- Strainer
- Kosher Salt
- Black Pepper
- Sugar
- Cooking Oil
- Butter
- **Contains: Milk**

## MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

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



### 1 PREP & COOK POTATOES

- **Wash and dry produce.**
- Peel **potatoes** if desired; dice into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens.
- Place potatoes 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 off heat until ready to mash in Step 5.



### 2 SEASON CHICKEN & TEMPURA

- While potatoes cook, open package of **chicken\*** and drain off any excess liquid.
- Season chicken with **Fry Seasoning, salt, and pepper**.
- In a medium bowl, combine **tempura batter mix, salt, and pepper**.



### 3 MAKE SLAW

- In a second medium bowl, toss together **coleslaw mix, mayonnaise, half the vinegar, 1 tsp sugar (all the vinegar and 2 tsp sugar for 4 servings), salt, and pepper** until thoroughly combined.
- Set aside until ready to serve.



### 4 MAKE GRAVY

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium heat. Add **scallion whites** and cook, stirring occasionally, until fragrant, 30 seconds.
- Add **flour**; stir to combine. Whisk in **stock concentrate** and **½ cup plain 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 plastic wrap to keep warm. Wash and dry pan (**be sure to dry pan completely before using in Step 6!**).



### 5 MASH POTATOES

- To pot with **potatoes**, add **sour cream** and **1 TBSP butter (2 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 until ready to serve.



### 6 FRY CHICKEN

- Heat a **½-inch layer of oil** in pan used for gravy over medium-high heat.
- Transfer **seasoned chicken** to bowl with **tempura mixture**; stir to coat.
- Once oil is hot enough that a **drop of batter** sizzles when added to the pan, add **coated chicken** and cook, turning occasionally, until golden brown and chicken is cooked through, 4-6 minutes (**for 4 servings, fry in batches**).
- Transfer chicken to a paper-towel-lined plate.



### 7 SERVE

- Divide **chicken, coleslaw, and mashed potatoes** between plates in separate sections. Using the back of a spoon, create a well in the mashed potatoes and fill with **gravy (if gravy has cooled, microwave 30 seconds or until warmed through)**. Top mashed potatoes with **scallion greens**. Serve.

SHARE YOUR **#HELLOFRESHPICS** WITH US @HELLOFRESH

HELLOFRESH.COM

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