



BUTTER-BASTED CHICKEN BREASTS

with Candied-Bacon Brussels Sprouts & Mashed Potatoes

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Brussels Sprouts



2 | 4
Scallions



1 | 1
Shallot



12 oz | 24 oz
Yukon Gold Potatoes*



4 oz | 8 oz
Bacon



2 TBSP | 4 TBSP
Brown Sugar



12 oz | 24 oz
Chicken Breasts



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



1 | 2
Chicken Demi-Glace
Contains: Milk



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

*The ingredient you received may be a different color.

HELLO

BUTTER BASTED

Spooning garlic-herb butter over chicken as it cooks helps to infuse the meat with flavor.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1070



EYES ON THE PRIZE

Keep a close eye on the oven when making the candied bacon in step 3. Some ovens run hotter than others, and you don't want this beautiful caramelized mixture to burn.

BUST OUT

- Aluminum foil
- Baking sheet
- Large pot
- Strainer
- Potato masher
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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* Bacon is fully cooked when internal temperature reaches 145°.
* Chicken is fully cooked when internal temperature reaches 165°



1 PREP

- Place a foil-lined baking sheet on top rack (**2 foil-lined sheets, on top and middle racks, for 4 servings**); preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Trim and halve **Brussels sprouts** lengthwise. Halve, peel, and mince **shallot** until you have 3 TBSP.



4 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-8 minutes per side.
- In the last 2 minutes of cooking, reduce heat to low and add **garlic herb butter**. Once melted, spoon over chicken to coat.
- Turn off heat. Leaving butter in pan, transfer chicken to a cutting board.



2 MAKE MASHED POTATOES

- Dice **potatoes** into ½-inch pieces.
- Place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain.
- Melt **1 TBSP plain butter** in empty pot over medium heat. Add **scallion whites**; cook until softened, 1 minute.
- Return potatoes to pot; mash until smooth. Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



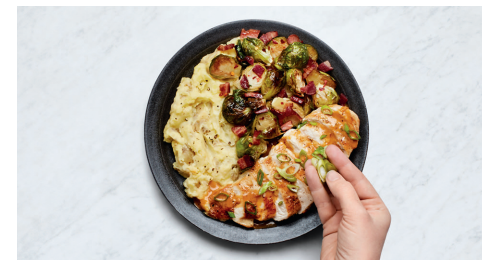
5 MAKE SAUCE

- Add **minced shallot** to pan with **reserved garlic herb butter**. Cook over low heat until softened, 1-2 minutes.
- Stir in **demi-glace**, any **resting juices from chicken**, and **¼ cup water**. Simmer until slightly thickened, 1-2 minutes.
- Turn off heat. Stir in **2 packets sour cream (4 packets for 4 servings)** until combined. (**You'll use the rest of the sour cream in the next step.**) Season with **salt** and **pepper**.



3 ROAST SPROUTS & BACON

- Meanwhile, carefully toss **Brussels sprouts** on one side of prepared baking sheet with a **drizzle of oil, salt, and pepper**; arrange cut sides down.
- Add **bacon*** to empty side; season with **salt** and **pepper**. (**For 4 servings, divide between both prepared sheets; roast Brussels sprouts on top rack and bacon on middle rack.**)
- Roast on top rack for 10 minutes, then remove from oven. Sprinkle bacon with **brown sugar**.
- Return to oven until bacon is crispy and Brussels sprouts are tender, 10-15 minutes more.



6 FINISH & SERVE

- Slice **chicken** crosswise. Chop **bacon** into small pieces.
- Stir **remaining sour cream** into **mashed potatoes**; add **splashes of reserved potato cooking liquid** as needed until creamy.
- Divide mashed potatoes and **Brussels sprouts** between plates. Top potatoes with chicken and **sauce**. Garnish chicken with **scallion greens** and Brussels sprouts with bacon. Sprinkle with **chili flakes** to taste.

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