



# MONTEREY JACK UN-FRIED CHICKEN

with Buttery Green Beans, Potato Wedges & Spicy Mayo



## HELLO UN-FRIED CHICKEN

Perfectly juicy and tender on the inside and crispy, with a satisfying crunch, on the outside, no frying needed

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 740**



Yukon Gold Potatoes



Ranch Spice



Mayonnaise  
(Contains: Eggs)



Chicken Cutlets



Panko Breadcrumbs  
(Contains: Wheat)



Monterey Jack Cheese  
(Contains: Milk)



Sriracha



Green Beans



## START STRONG

When we tell you to add the sriracha “to taste” in step 5, we mean it! Start by adding just a drop to your mayo, then mix it up and give it a taste. Add more if you like a kick, or stop there if you’re not a fan of spicy food. You’re the chef, after all.

## BUST OUT

- 2 Small bowls
- K kosher salt
- Baking sheet
- Black pepper
- Paper towels
- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes 12 oz | 24 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Ranch Spice 1 TBSP | 2 TBSP
- Chicken Cutlets\* 10 oz | 20 oz
- Mayonnaise 4 TBSP | 8 TBSP
- Green Beans 6 oz | 12 oz
- Sriracha  1 tsp | 2 tsp

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



## 1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry produce** (except green beans). Cut **potatoes** into ½-inch-thick wedges.



## 4 COAT & BAKE CHICKEN

Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Place on a plate. Spread tops of chicken with **1 tsp mayonnaise** each (you’ll use the rest later). Mound with **panko mixture**, pressing firmly to adhere (no need to coat the undersides). Once **potatoes** have roasted 5 minutes, remove sheet from oven; carefully place chicken coated sides up on empty side of sheet. Roast until potatoes are golden brown and tender and chicken is cooked through, 15-18 minutes more. (For 4 servings, add chicken to a second sheet; roast on middle rack.)

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com



## 2 MIX PANKO

Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**, **Monterey Jack**, half the **Ranch Spice** (you’ll use the rest in the next step), **salt**, and **pepper**.



## 5 COOK GREEN BEANS & MAKE SPICY MAYO

When chicken and potatoes have 5 minutes left, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Transfer to a medium bowl and toss with **1 TBSP butter**, **salt**, and **pepper**. In a second small bowl, combine remaining **mayonnaise** and **sriracha** to taste.



## 3 ROAST POTATOES

Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil**, remaining **Ranch Spice**, **salt**, and **pepper**. Roast on top rack for 5 minutes (you’ll add more to the sheet then). (For 4 servings, spread potatoes out across entire sheet; roast for 20-25 minutes.)



## 6 SERVE

Divide **chicken**, **potato wedges**, and **green beans** between plates. Serve with **spicy mayo** on the side for dipping.

## SO A-PEELING

Next time, try using spicy mayo as the base for a kickin’ potato salad.

WK21.NJ-5