



CRANBERRY-THYME ROASTED CHICKEN

with Potato Pancakes, Harvest Salad & Chive Sour Cream

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Yellow Onion



¼ oz | ½ oz
Chives



1 | 2
Apple



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



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



2 | 4
Cranberry Jam



2 | 4
Chicken Stock
Concentrates



1 tsp | 1 tsp
Dried Thyme



5 tsp | 10 tsp
Red Wine
Vinegar



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Mixed Greens



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



½ oz | 1 oz
Pecans
Contains: Tree Nuts



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

CRANBERRY JAM

This sweet, tart, and fruity spread stars
in a succulent sauce.



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



MAIN SQUEEZE

Squeezing all excess moisture out of the potatoes in step 2 ensures crispy pancakes with less splattering. Win-win!

BUST OUT

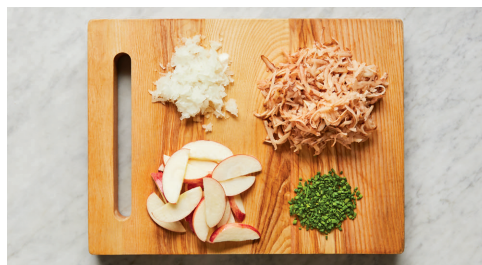
- Box grater
 - Large bowl
 - Medium bowl
 - Paper towels
 - 2 Small bowls
 - Large pan
 - Plastic wrap
 - Baking sheet
- Kosher salt
 - Black pepper
 - Olive oil (2 TBSP | 4 TBSP)
 - Sugar (1 tsp | 2 tsp)
 - Cooking oil (1 tsp + more for frying)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Grate **potatoes** on the largest holes of a box grater. Halve and peel **onion**; grate on the largest holes of a box grater until you have ¼ cup (½ cup for 4 servings). (Save remaining onion for another use.) Finely chop **chives**. Halve, core, and thinly slice **apple**.



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over high heat. Once oil is hot, add chicken and sear on one side until golden brown on bottom, 2-3 minutes.
- Turn off heat; transfer chicken, seared sides up, to a baking sheet. Roast on top rack until cooked through, 12-18 minutes. Wash out pan.



2 MAKE POTATO MIXTURE

- Place **potatoes** and **grated onion** in the center of a clean kitchen towel; gather into a tight bundle and wring over the sink to remove excess moisture.
- In a medium bowl (**large bowl for 4 servings**), combine grated potato mixture, ½ cup water (¾ cup for 4), ¼ cup tempura batter mix (½ cup for 4), a **big pinch of salt**, and **pepper**. **TIP: Potato mixture should be sticky and adhere to itself when pressed together—if too dry, add water 1 tsp at a time; if too wet, add tempura batter mix 1 tsp at a time.**



5 COOK POTATO PANCAKES

- While chicken roasts, heat a ½-inch layer of oil in same pan over medium-high heat. Once oil is hot enough that a **drop of potato mixture** sizzles when added to the pan, carefully add heaping **1 TBSP scoops of potato mixture** to pan; press down lightly with the back of a spoon to form ¼-inch-thick pancakes. Cook until golden brown, 2-3 minutes per side. **TIP: Don't crowd the pan! You may need to work in batches. Lower heat to medium if browning too quickly.**
- Transfer **potato pancakes** to a paper-towel-lined plate. Season immediately with **salt**.



3 MAKE SAUCES & DRESSING

- In a small bowl, combine **sour cream** and **half the chives**.
- In a separate small microwave-safe bowl, combine **jam**, **stock concentrates**, ¼ tsp **thyme**, 2 tsp **vinegar**, and 1 tsp **water**. (For 4 servings, use ½ tsp **thyme**, 4 tsp **vinegar**, and 2 tsp **water**.) Microwave for 45 seconds until warmed through. Stir in 1 TBSP **butter** (2 TBSP for 4) until melted. Season **cranberry sauce** with **salt** and **pepper**. Cover bowl with plastic wrap to keep warm.
- In a large bowl, combine **mustard**, remaining **vinegar**, 2 TBSP **olive oil** (4 TBSP for 4), and 1 tsp **sugar** (2 tsp for 4). Season **dressing** with **salt** and **pepper**.



6 ASSEMBLE SALAD & SERVE

- Add **mixed greens**, **apple**, **cheddar**, and **pecans** to bowl with **dressing**. Toss to coat; taste and season with **salt** and **pepper**.
- Reheat **cranberry sauce** in microwave for 10-15 seconds if necessary.
- Slice **chicken** crosswise.
- Divide chicken, **potato pancakes**, and **salad** between plates. Spoon **cranberry sauce** over chicken; sprinkle chicken and potato pancakes with **remaining chives**. Serve with **chive sour cream** on the side for dipping.

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