



# CRISPY CHEDDAR CHICKEN

with Loaded Bacon Mashed Potatoes & Broccoli

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes



8 oz | 16 oz  
Broccoli Florets



¼ oz | ¼ oz  
Chives



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



1 TBSP | 2 TBSP  
Fry Seasoning



½ Cup | 1 Cup  
Cheddar Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



2 TBSP | 2 TBSP  
Mayonnaise  
Contains: Eggs, Soy



4 oz | 8 oz  
Bacon



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

## HELLO

### LOADED MASHED POTATOES

The best parts of a loaded baked potato (hello cheddar, sour cream, bacon, and chives) stirred into a creamy mash to up your side game



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1040





## BACON MY HEART

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking bacon in step 4, then transfer to a small bowl. You can stir a bit into your mashed potatoes in step 5 (you only live once!). Or, use it to pop popcorn.

## BUST OUT

- Baking sheet
- Medium bowl
- Paper towels
- Large pot
- Strainer
- Large pan
- Potato masher
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



## 1 PREP & MIX CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary. Finely chop **chives**.
- Place **1 TBSP butter (2 TBSP for 4)** in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko, half the Fry Seasoning, half the cheddar** (you'll use the rest of the seasoning and cheese later), **salt**, and **pepper**.



## 4 COOK POTATOES & BACON

- While chicken and broccoli roast, place **potatoes** 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 and return potatoes to pot.
- Meanwhile, place **bacon\*** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



## 2 COAT CHICKEN

- Pat **chicken\*** dry with paper towels; season with **remaining Fry Seasoning, salt**, and **pepper**. Place on one side of prepared sheet (**for 4 servings, spread out across entire sheet**).
- Evenly spread a **thin layer of mayonnaise** onto tops of chicken (you might not use all the mayo); mound with **panko mixture**, pressing to adhere (no need to coat the undersides).



## 5 MASH POTATOES

- To pot with drained **potatoes**, add **sour cream, remaining cheddar**, and **1 TBSP butter (2 TBSP for 4 servings)**. Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Stir in **half the bacon** and **half the chives**. Season with **salt** and **pepper**.



## 3 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **drizzle of olive oil, salt**, and **pepper**. (**For 4 servings, add broccoli to a second sheet; roast chicken on top rack and broccoli on middle rack.**)
- Roast on top rack until broccoli is browned and tender and chicken is cooked through, 15-20 minutes. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



## 6 SERVE

- Divide **chicken, potatoes**, and **broccoli** between plates. Top potatoes with **remaining bacon** and **remaining chives**. Serve.