

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



¼ oz | ½ oz Chives



6 oz | 12 oz

¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**



1 TBSP | 2 TBSP Fry Seasoning



10 oz | 20 oz





4 oz | 8 oz Bacon



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



2 TBSP | 2 TBSP Mayonnaise Contains: Eggs, Soy



2 TBSP | 4 TBSP Sour Cream Contains: Milk

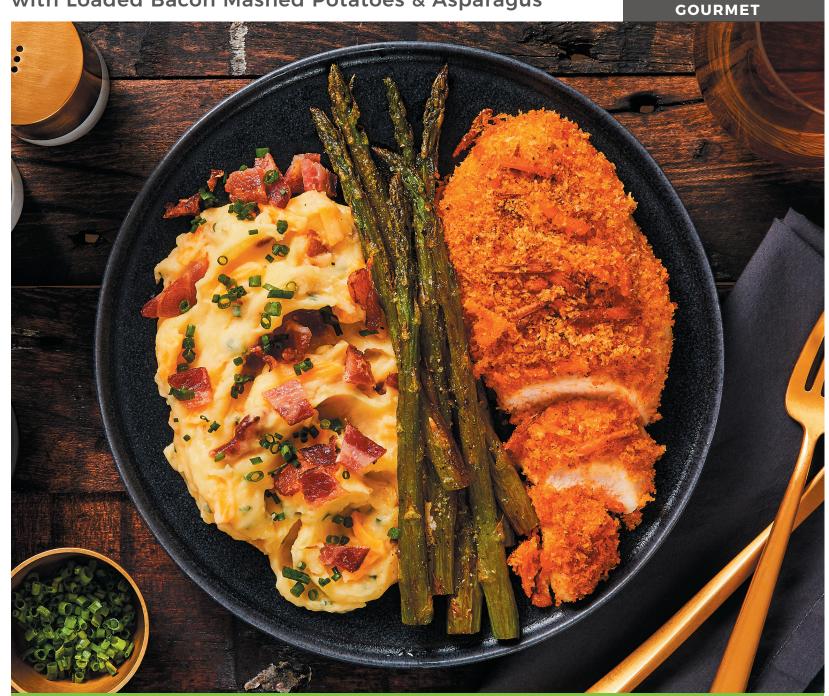
HELLO

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

CRISPY CHEDDAR CHICKEN

with Loaded Bacon Mashed Potatoes & Asparagus



PREP: 10 MIN

COOK: 40 MIN

CALORIES: 1020



BACON ME CRAZY

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking in step 3, 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
- Large pan
- Strainer
- · Potato masher
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

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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. Trim and discard woody bottom ends from asparagus. 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.



2 ROAST 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 mavonnaise onto tops of chicken (vou might not use all the mayo); mound with panko mixture, pressing to adhere (no need to coat the undersides).
- Roast on top rack for 5 minutes (you'll add the asparagus then).



3 COOK POTATOES & BACON

- While chicken roasts, 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 1/2 cup potato cooking liquid, then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- 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-towellined plate. Once bacon is cool enough to handle, roughly chop.



4 ROAST ASPARAGUS

- Once chicken has roasted 5 minutes. remove sheet from oven.
- Carefully toss **asparagus** on empty side with a drizzle of olive oil, salt, and pepper. (For 4 servings, add asparagus to a second sheet; roast on middle rack.)
- Continue roasting until asparagus is tender and chicken is cooked through, 10-12 minutes more. TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.



- 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
- Stir in half the bacon and half the chives. Season with salt and pepper.

cooking liquid as needed.



6 SERVE

• Divide chicken, potatoes, and asparagus between plates. Top potatoes with remaining bacon and remaining chives. Serve.