



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



6 oz | 12 oz
Asparagus



¼ oz | ½ 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

CRISPY CHEDDAR CHICKEN

with Loaded Bacon Mashed Potatoes & Asparagus

GOURMET



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)

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. 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**.



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.**



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 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).
- Roast on top rack for 5 minutes (you'll add the asparagus then).



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 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 **½ 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-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



6 SERVE

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