



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Italian Dressing
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



6 oz | 12 oz
Green Beans



2 tsp | 2 tsp
Dijon Mustard

*The ingredient you received may be a different color.

HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give chicken an irresistibly light and airy crunch.

CRISPY CHICKEN MILANESE

with Warm Potato-Scallion Salad & Green Beans



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 830



GOOD CLUCK

For extra-crispy chicken, work in batches in step 4, spacing the pieces apart so they fit in a single layer and adding more oil between batches as necessary. For later batches, be sure to give fresh oil enough time to heat up before adding chicken.

BUST OUT

- Medium pot
- Strainer
- Paper towels
- Plastic wrap
- Mallet
- Cooking oil (for frying)
- Olive oil (5 tsp | 7 tsp)
- Large pan
- Small bowl
- Medium bowl
- Kosher salt
- Black pepper



1 PREP

- Wash and dry produce (except green beans).
- Dice **potatoes** into 1-inch pieces. Trim and mince **scallions**. Peel and mince **garlic**.



2 COOK POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until almost tender, 10-12 minutes. Drain and return to pot.



3 COAT CHICKEN

- While potatoes cook, in a shallow dish, combine **panko**, **Italian Seasoning**, **salt** (we used 1 tsp; 2 tsp for 4 servings), and **pepper**.
- Pat **chicken*** dry with paper towels and place between two large pieces of plastic wrap; pound with a mallet or rolling pin until about ½ inch thick. Season all over with **salt** and **pepper**.
- Brush chicken all over with **sour cream**. Working one piece at a time, press chicken into **panko mixture** until fully coated on both sides.



4 FRY CHICKEN

- Heat a ½-inch layer of oil in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of panko mixture** sizzles immediately when added to the pan, add coated **chicken**. Cook until golden brown and chicken is cooked through, 3-5 minutes per side. **TIP: Fry in batches if necessary; lower heat if chicken begins to brown too quickly.**
- **AIR FRYER ALTERNATIVE:** Coat an air fryer basket with cooking spray; arrange coated chicken side by side in basket. Coat tops of chicken with cooking spray. Air fry at 390 degrees for 6 minutes. Flip chicken and coat again with cooking spray; air fry until cooked through and crispy, 6 minutes more.



5 MAKE AIOLI

- Meanwhile, in a small microwave-safe bowl, combine **minced garlic**, **2 tsp Italian dressing** (4 tsp for 4 servings; you'll use the rest later), and **2 tsp olive oil** (4 tsp for 4). Cover with plastic wrap and microwave for 25 seconds (**microwave 35 seconds for 4**).
- Let cool to room temperature, then stir in **mayonnaise**. Add **water** 1 tsp at a time until it reaches drizzling consistency. Season with **salt** and **pepper**.



6 STEAM GREEN BEANS

- 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, then toss with a **drizzle of olive oil**. Season with a **pinch of salt and pepper**.



7 MAKE POTATO SALAD & SERVE

- To the pot with **potatoes**, add **scallions**, **half the mustard** (all for 4 servings), **remaining Italian dressing**, a **large drizzle of olive oil**, and a **pinch of salt and pepper**; toss until just combined.
- Divide **chicken**, **green beans**, and **potato salad** between plates. Drizzle chicken with **aioli** and serve.

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

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