

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



12 oz | 24 oz Carrots



1/4 Cup | 1/2 Cup Panko Breadcrumbs Contains: Wheat



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



1 TBSP | 2 TBSP Ranch Spice



12 oz | 24 oz Chicken Breasts



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



1 tsp | 2 tsp Sriracha



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.

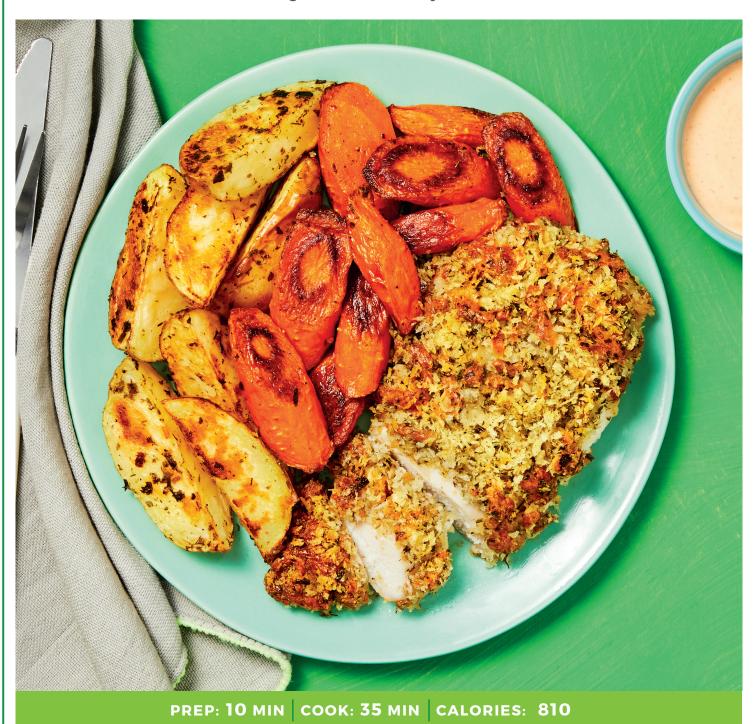
HELLO

CRISPY CHICKEN

Perfectly juicy and tender on the inside and satisfyingly crunchy on the outside no frying needed

CRISPY JACK CHICKEN

with Roasted Carrots, Potato Wedges & Sriracha Mayo



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AS YOU LIKE IT

When we tell you to add the Sriracha "to taste" in step 5, we mean it! Start by adding just a drop to your mayo, then mix it up and give it a taste. Add more if you like a kick, or stop there if you're not a fan of spicy food. You're the chef. after all.

BUST OUT

- Peeler
- 2 Small bowls
- · Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- 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 (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into ½-inch-thick wedges.
 Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces.



2 MIX PANKO

- Place 1 TBSP butter (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Stir in panko, Monterey Jack, half the Ranch Spice (you'll use the rest in the next step), salt, and pepper.



3 ROAST VEGGIES

- Toss potatoes on one side of a baking sheet with a large drizzle of oil, remaining Ranch Spice, salt, and pepper.
- Toss carrots on empty side with a drizzle of oil, salt, and pepper. (For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on middle rack for 20-25 minutes total.)
- Roast on top rack for 5 minutes (you'll add more to the sheet then).



4 COAT & BAKE CHICKEN

- Meanwhile, pat chicken* dry with paper towels; season all over with salt and pepper. Place on a plate. Spread tops of chicken with 1 tsp mayonnaise each (you'll use the rest later). Mound with panko mixture, pressing firmly to adhere (no need to coat the undersides).
- Once veggies have roasted 5 minutes, remove from oven. Push veggies to one side of sheet. Carefully place chicken, coated sides up, on empty side. (For 4 servings, leave veggies roasting; add chicken to a third sheet and roast on middle rack.)
- Roast until potatoes and carrots are golden brown and tender and chicken is cooked through, 15-20 minutes more.



5 MIX MAYO

 Meanwhile, in a second small bowl, combine remaining mayonnaise with Sriracha to taste.



6 SERVE

 Divide chicken, potato wedges, and carrots between plates. Serve with Sriracha mayo on the side for dipping.

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