



CRISPY SOUTHWESTERN CHICKEN CUTLETS

with Monterey Jack, Mashed Potatoes, and Roasted Poblano and Onion



HELLO SOUR CREAM

This cool, creamy spread adds tang to mashed potatoes and acts as a binder for the chicken's crispy coating.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 690**



Yukon Gold Potatoes



Poblano Pepper



Monterey Jack Cheese
(Contains: Milk)



Chili Powder



Sour Cream
(Contains: Milk)



Yellow Onion



Panko Breadcrumbs
(Contains: Wheat)



Southwest Spice Blend



Chicken Cutlets



Hot Sauce

START STRONG

Use a basting brush or the back of a spoon to coat the chicken with sour cream in step 3. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Potato masher
- Medium bowl
- Baking sheet
- Olive oil (3 tsp | 4 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Poblano Pepper 1 | 2
- Panko Breadcrumbs ½ Cup | 1 Cup
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Southwest Spice Blend 1 tsp | 2 tsp
- Chili Powder 1 tsp | 2 tsp
- Chicken Cutlets 10 oz | 20 oz
- Sour Cream 4 TBSP | 8 TBSP
- Hot Sauce 1 tsp | 2 tsp

WINE CLUB

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1 COOK POTATOES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil over medium-high heat and cook until tender, 15-18 minutes. Reserve ½ **cup cooking water**, then drain and return to pot. Cover.



4 BAKE CHICKEN AND VEGGIES

Toss **onion** and **poblano** on other side of prepared sheet with a large drizzle of **olive oil, salt, pepper**, and remaining **chili powder**. Bake until chicken is browned and cooked through and veggies are tender and slightly crispy, about 15 minutes.



2 PREP

Meanwhile, halve, peel, and thinly slice **onion**. Halve, deseed, and thinly slice **poblano**. In a medium bowl, combine **panko, cheese**, a drizzle of **olive oil, 1 tsp Southwest Spice** (we sent more), half the **chili powder, salt**, and **pepper**.



5 MASH POTATOES

Using a potato masher or fork, mash **potatoes** until mostly smooth. Stir in remaining **sour cream, 2 TBSP butter**, and half the **reserved cooking water**. (**TIP:** If mixture is too thick, stir in remaining reserved water, a splash at a time, until creamy.) Season with **salt** and **pepper**.



3 COAT CHICKEN

Lightly **oil** a baking sheet (or spray sheet with nonstick cooking spray). Pat **chicken** dry with paper towels; season with **salt** and **pepper** and place on prepared sheet. Evenly brush tops of chicken with half the **sour cream** (save the rest for later). Sprinkle **panko mixture** onto brushed sides, pressing to adhere.



6 SERVE

Divide **mashed potatoes** and **chicken** between plates. Top with **roasted veggies**. Serve with **hot sauce** for drizzling over.

HERBY HELPER

Have any herbs on hand? Chop some up and stir into mashed potatoes for a burst of fresh flavor.

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