



CRISPY SOUTHWESTERN CHICKEN BREASTS

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



HELLO SOUR CREAM

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 730**



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 Breasts



Hot Sauce

START STRONG

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium pot
- Kosher salt
- Strainer
- Black pepper
- Medium bowl
- Paper towels
- Baking sheet
- Potato masher
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (2 tsp | 4 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 Breasts* **12 oz | 24 oz**
- Sour Cream **4 TBSP | 8 TBSP**
- Hot Sauce **1 tsp | 2 tsp**

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

WINE CLUB

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1 COOK POTATOES

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 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.



4 FINISH CHICKEN AND VEGGIES

Once **veggies** have roasted 5 minutes, remove sheet from oven; add **chicken** to empty side. (For 4 servings, add chicken to a second baking sheet.) Roast until chicken is browned and cooked through and veggies are tender and slightly crisp, 15-20 minutes. **TIP:** Veggies may finish before chicken is done. If so, remove from sheet and continue roasting chicken.

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2 PREP AND START VEGGIES

Meanwhile, halve, peel, and thinly slice **onion**. Core, deseed, and thinly slice **poblano**. In a medium bowl, combine **panko**, **Monterey Jack**, **Southwest Spice**, a drizzle of **olive oil**, half the **chili powder**, **salt**, and **pepper**; set aside. Toss onion and poblano on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, **pepper**, and remaining **chili powder**. (For 4, spread out across whole sheet.) Roast for 5 minutes.



5 MASH POTATOES

Meanwhile, mash **potatoes** until mostly smooth. Stir in **2 TBSP butter** (4 TBSP for 4 servings) and remaining **sour cream**. Add splashes of **reserved potato cooking liquid** as needed until smooth and creamy. Season with **salt** and **pepper**.



3 COAT CHICKEN

While veggies roast, pat **chicken** dry with paper towels; season with **salt** and **pepper**. Evenly brush tops of chicken with half the **sour cream** (save the rest for later). Mound **panko mixture** onto brushed sides, pressing to adhere. Drizzle tops of coated chicken with **oil**.



6 SERVE

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

GOOD CLUCK

For an upgraded childhood favorite, try coating chicken tenders with this spicy, cheesy panko mixture.

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