



# CRISPY SOUTHWESTERN CHICKEN CUTLETS

with Monterey Jack, Mashed Potatoes & Roasted Veggies



## 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: 710**



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
- Kosher salt
- Baking sheet
- Black pepper
- 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**
- Chili Powder **1 tsp** | **2 tsp**
- Southwest Spice Blend **1 TBSP** | **1 TBSP**
- Chicken Cutlets\* **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Hot Sauce **1 tsp** | **2 tsp**

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



## 1 COOK POTATOES

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces (no need to peel). 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 until ready to mash in step 5.



## 4 ROAST CHICKEN

Once **veggies** have roasted 5 minutes, remove sheet from oven; carefully add **chicken** to empty side. (For 4 servings, leave veggies roasting and add chicken to a second sheet; roast on middle rack.) Roast until chicken is browned and cooked through and veggies are tender and slightly crisp, 15-18 minutes. **TIP:** If veggies are done before chicken, remove from sheet and continue roasting chicken.

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## 2 MIX PANKO & ROAST VEGGIES

Meanwhile, halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **poblano** into strips. In a medium bowl, combine **panko**, **Monterey Jack**, a drizzle of **olive oil**, half the **chili powder**, **1 tsp Southwest Spice** (2 tsp for 4; we sent more), **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 entire sheet.) Roast on top rack 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** (you'll use the rest later). Mound **panko mixture** onto brushed sides, pressing firmly to adhere. Drizzle each piece 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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