



GOLDEN CHICKEN SCHNITZEL

with Roasted Potatoes, Broccoli & a Creamy Honey Dijon Dipper

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



1 | 1
Lemon



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



10 oz | 20 oz
Chicken Cutlets**



8 oz | 16 oz
Broccoli Florets



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs

*The ingredient you received may be a different color.

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

SCHNITZEL

Tender chicken cutlets are crusted in crispy panko, then fried until golden brown.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 740



PLACE HOLDER

Find that your plastic wrap is moving around while you pound the chicken in step 3? Try sprinkling a little water on your work surface before placing the plastic wrap and chicken on it—this will help everything stay in place!

BUST OUT

- Baking sheet
- Zester
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp + more for frying)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh
(646) 846-3663
HelloFresh.com

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



1 ROAST POTATOES

- 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. Cut **broccoli florets** into bite-size pieces if necessary.
- Toss potatoes on one side of a baking sheet with a **drizzle of oil, Fry Seasoning, salt, and pepper.** (For 4, spread potatoes out across entire sheet.)
- Roast on top rack for 5 minutes (you'll add the broccoli then).



4 COAT & COOK CHICKEN

- Brush **chicken** all over with **half the sour cream (you'll use the rest in the next step)**. Working one piece at a time, press chicken into **panko mixture** to coat on both sides.
- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is shimmering and hot enough that a **pinch of panko mixture** sizzles when added to the pan, add chicken and cook until crust is golden brown and chicken is cooked through, 3-5 minutes per side.
- Turn off heat. Transfer to a paper-towel-lined plate.



2 ROAST BROCCOLI

- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully toss **broccoli** on empty side with a **drizzle of oil, salt, and pepper.** (For 4 servings, leave potatoes roasting and toss broccoli on a second sheet; roast on middle rack.)
- Return to top rack until veggies are browned and tender, 15-20 minutes more.



5 MAKE SAUCE

- While chicken cooks, in a small bowl, combine **honey Dijon dressing** with **remaining sour cream.**



3 PREP & POUND CHICKEN

- Meanwhile, zest and quarter **lemon.**
- In a shallow dish, combine **panko, lemon zest, and garlic powder.** Season with **salt (we used 1 tsp; 2 tsp for 4 servings)** and **pepper;** set aside.
- Pat **chicken*** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with **salt and pepper.** **TIP: If your cutlets are already ½ inch thick, skip the pounding.**



6 SERVE

- Divide **chicken, potatoes, and broccoli** between plates. Serve with **sauce** for dipping or dolloping on chicken and **lemon wedges** on the side.