



# OLD BAY® BUTTERED-UP CHICKEN

with Garlic Mashed Potatoes & Roasted Veggies

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



2 | 2  
Scallions



1 Clove | 2 Cloves  
Garlic



6 oz | 12 oz  
Carrots



6 oz | 12 oz  
Green Beans



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



1 | 2  
OLD BAY®  
Seasoning



1 tsp | 1 tsp  
Hot Sauce



1 | 2  
Chicken Stock  
Concentrate

## HELLO

### OLD BAY BUTTER

Zesty spices and hot sauce are blended into butter for an epic chicken topper.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 680

### OLD BAY® SEASONING



There are two things you need to know about OLD BAY® Seasoning:  
1. It's great on seafood.  
2. It's great on everything else!





## BOOM! ROASTED

Why do we ask you to cut the carrots into “green-bean-sized pieces” in step 1? This way, the veggies will cook evenly and at the same pace when roasted.

## BUST OUT

- Small bowl
- Peeler
- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (4 TBSP | 7 TBSP)  
Contains: Milk

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### 1 PREP

- Preheat oven to 425 degrees. **Wash and dry all produce.**
- Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; bring to room temperature.
- Dice **potatoes** into ½-inch pieces. Peel **garlic**. Trim and thinly slice **scallions**, separating whites from greens. Trim, peel, and halve **carrots** lengthwise; slice into green-bean-sized pieces.



### 4 COOK CHICKEN

- Pat **chicken\*** dry with paper towels and season with remaining **OLD BAY® Seasoning**.
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.



### 2 MAKE MASHED POTATOES

- Place **potatoes** and **garlic** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until potatoes are tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Mash potatoes with **sour cream** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth, adding splashes of reserved potato cooking liquid as needed. Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



### 5 MAKE SAUCE

- Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1 minute.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Simmer until thickened, 1-2 minutes.
- Turn off heat and stir in **1 TBSP plain butter**.



### 3 ROAST VEGGIES & MIX BUTTER

- While potatoes cook, toss **carrots** and **green beans** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast until veggies are tender, 15-20 minutes.
- Meanwhile, to bowl with **softened butter**, add **1 tsp OLD BAY® Seasoning** (taste and add up to half the seasoning if desired; you'll use the rest in the next step) and **hot sauce** to taste; mix to combine. **TIP: If butter is not softened yet, microwave for 10 seconds.**



### 6 FINISH & SERVE

- If necessary, reheat **potatoes** with a splash of **potato cooking liquid** over low heat for 1-2 minutes.
- Divide potatoes, **chicken**, and **veggies** between plates. Top chicken with **pan sauce**, then dollop with **Old Bay butter**. Garnish with **scallion greens** and serve. **TIP: Top potatoes with some of the sauce or Old Bay butter if you like!**

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