

# **INGREDIENTS**

2 PERSON | 4 PERSON



Yukon Gold Potatoes\*



Scallions



1 | 1 Old Bay Seasoning



1 2 Chicken Stock Concentrate



1 Clove | 2 Cloves



Carrots



Sour Cream



1 tsp | 1 tsp Hot Sauce



10 oz | 20 oz Chicken Cutlets

\*The ingredient you received may be a different color.



# **HelloCustom**

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.







G Calories: 570

# **OLD BAY BUTTERED-UP CHICKEN**

with Garlic Mashed Potatoes & Roasted Veggies



PREP: 10 MIN COOK: 40 MIN CALORIES: 680

**HELLO FRESH** 

#### **OLD BAY BUTTER**

**HELLO** 

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

#### **BOOM! ROASTED**

Why do we ask you to cut the carrots into "green-bean-size 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
- Cooking oil (4 tsp | 4 tsp)
- Butter (4 TBSP | 7 TBSP) Contains: Milk

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

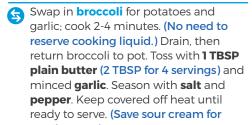
#### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry 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, peel, and halve carrots lengthwise; slice into green-bean-size pieces. Trim and thinly slice scallions, separating whites from greens.
- Cut broccoli into bite-size pieces if necessary. Peel and mince garlic. (Save potatoes for another use.)



### **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 1/2 cup potato cooking liquid. then drain and return potatoes to pot.
- Mash potatoes with sour cream and 1 TBSP plain 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.





### **3 ROAST VEGGIES & MIX BUTTER**

- While potatoes cook, trim green beans if necessary. Toss **carrots** and green beans on a baking sheet with a large drizzle of oil, salt, and pepper.
- Roast on top rack until veggies are tender. 15-20 minutes.
- Meanwhile, to bowl with softened butter, add 1/2 tsp Old Bay Seasoning (1 tsp for 4 servings) (you'll use more in the next step) and hot sauce to taste; mix to combine. TIP: If butter is not yet softened, microwave for 10 seconds.



#### **4 COOK CHICKEN**

- Pat chicken\* dry with paper towels and season with 1 tsp Old Bay Seasoning (2 tsp for 4 servings).
- Heat a drizzle of 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.



- Heat a drizzle of 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 (1/3 cup for 4 servings). Simmer until thickened. 1-2 minutes.
- Turn off heat and stir in 1 TBSP plain butter until melted.



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