



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Sweet Potatoes



1 | 2
Crispy Fried Onions
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



10 oz | 20 oz
Chicken Cutlets



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs



8 oz | 16 oz
Broccoli Florets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

ONION CRUNCH CHICKEN

with Mashed Sweet Potatoes, Roasted Broccoli & Honey Dijon Dressing

HALL OF FAME



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 740



GOLD (B)RUSH

In step 3, we prefer to use a basting brush to coat the chicken, but if you don't have one, simply use the back of a spoon.

BUST OUT

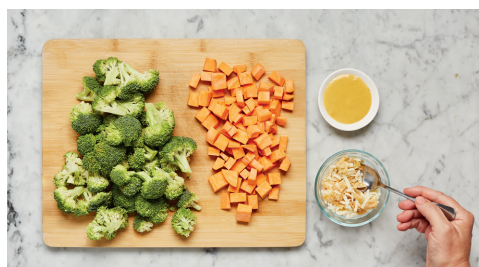
- Peeler
- Paper towels
- 2 Small bowls
- Baking sheet
- Medium pot
- Potato masher
- Strainer
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP & MAKE CRUST

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and dice **sweet potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary.
- Using your hands, finely crush **fried onions** in their bag. (TIP: **Once crushed, fried onions should resemble breadcrumbs.**) Transfer to a small bowl; stir in **Monterey Jack**.
- Reserve **1 TBSP dressing (2 TBSP for 4)** in a separate small bowl (**you'll use it in step 3**).



4 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on empty side of same sheet with a **drizzle of olive oil, salt, and pepper**. (For 4 servings, add broccoli to a second sheet; roast broccoli on top rack and chicken on middle rack.)
- Roast on middle rack until **chicken** is cooked through and broccoli is browned and tender, 15-20 minutes. TIP: **Check chicken periodically—if the crust browns too quickly, loosely cover with foil. If broccoli finishes before chicken, remove from sheet and continue roasting chicken.**



2 COOK SWEET POTATOES

- Place **sweet potatoes** 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 sweet potato cooking liquid**, then drain and return sweet potatoes to pot. Cover to keep warm until ready to mash.



5 MASH SWEET POTATOES

- Meanwhile, mash **sweet potatoes** with **sour cream, 2 TBSP butter (4 TBSP for 4 servings)**, and a **big pinch of salt** until smooth, adding **splashes of reserved sweet potato cooking liquid** as needed. Taste and season with **salt and pepper**.



3 COAT CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels and season all over with **salt and pepper**. Place on one side of a baking sheet. (For 4 servings, spread chicken out across entire sheet.)
- Evenly spread tops of chicken with a **thin layer of reserved dressing (save the rest for serving)**. Mound coated sides with **fried onion mixture**, pressing to adhere (**no need to coat the undersides**).



6 SERVE

- Divide **sweet potatoes, broccoli, and chicken** between plates. Serve with **remaining dressing** on the side.