



# CRISPY LEMON BASIL CHICKEN

with Loaded Bacon Mashed Potatoes and Broccoli



**HELLO**  
**PANKO BREADCRUMBS**  
 For a crispy crunch without the deep-frying

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 750

-   
Yukon Gold Potatoes
-   
Garlic
-   
Chicken Breasts
-   
Sour Cream  
(Contains: Milk)
-   
Broccoli Florets
-   
Monterey Jack Cheese  
(Contains: Milk)
-   
Lemons
-   
Basil
-   
Tuscan Heat Spice
-   
Panko Breadcrumbs  
(Contains: Wheat)
-   
Bacon



## START STRONG


If your broccoli isn't crisping up, set your oven to broil for the last few minutes. But watch closely! Remember—you only want a little char.

## BUST OUT

- Baking sheet
- Slotted spoon
- Large pot
- Medium pan
- Medium bowl
- Strainer
- Paper towels
- Zester
- Potato masher
- Olive oil (5 tsp)
- Butter (4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Lemons 2
- Garlic 4 Cloves
- Basil 1 oz
- Panko Breadcrumbs 1 Cup
- Chicken Breasts 24 oz
- Tuscan Heat Spice  1 TBSP
- Sour Cream 4 TBSP
- Broccoli Florets 16 oz
- Bacon 8 oz
- Monterey Jack Cheese ½ Cup

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



**1 PREP AND COOK POTATOES**  
**Wash and dry all produce.** Preheat oven to 450 degrees. Lightly **oil** a baking sheet (or spray with nonstick cooking spray). Dice **potatoes** into 1-inch pieces. Place in a large pot of salted water and bring to a boil over medium-high heat. Cook until tender, 15-20 minutes.



**4 COOK BACON**  
Meanwhile, dice **bacon** into ½-inch pieces. Place in a medium pan and cook over medium heat, stirring occasionally, until browned and crisp, about 15 minutes. (**TIP:** If bacon browns too quickly, lower heat.) Using a slotted spoon, transfer to a paper-towel-lined plate. Toss **broccoli** with a squeeze of **lemon juice, salt, and pepper.**



**2 PREP AND COAT CHICKEN**  
Meanwhile, zest 2 TBSP zest from **lemons**; quarter lemons. Mince or grate **4 cloves garlic**. Finely chop half the **basil**. Combine zest, half the garlic, chopped basil, **panko, salt, pepper**, and a large drizzle of **olive oil** in a medium bowl. Pat **chicken** dry with paper towels; season with salt and **1 TBSP Tuscan Heat Spice**. Evenly spread **sour cream** on top side of chicken. Press panko mixture on top.



**5 MASH POTATOES**  
Once **potatoes** are tender, reserve **1 cup potato cooking water**, then drain and return potatoes to pot. Add **4 TBSP butter, cheese**, and **½ cup cooking water**. Mash with a potato masher or fork, adding a splash more cooking water if needed, until smooth and creamy. Season with **salt and pepper.**



**3 BAKE CHICKEN AND BROCCOLI**  
Transfer **chicken** to one side of prepared baking sheet and bake until lightly browned, 5-8 minutes. Remove from oven and toss **broccoli**, remaining **garlic**, a large drizzle of **olive oil**, and **salt** on opposite side of sheet. Return to oven until broccoli is tender and chicken is browned and cooked through, 10-15 minutes more.



**6 SERVE**  
Divide **broccoli, chicken**, and **mashed potatoes** between plates. Tear remaining **basil** over chicken. Sprinkle potatoes with bacon. Serve with remaining lemon wedges on the side.

## FRESH TALK

True or false: potatoes are a vegetable.

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