



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.

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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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