



BROWN SUGAR BOURBON CHICKEN

with Apple Pan Sauce, Garlic Mashed Potatoes & Zesty Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



1 Clove | 2 Cloves
Garlic



2 | 2
Scallions



1 | 1
Lemon



10 oz | 20 oz
Chicken Cutlets



10.8 g | 21.6 g
Brown Sugar
Bourbon Seasoning



1 | 2
Apple



1 | 2
Chicken Stock Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



6 oz | 12 oz
Green Beans

*The ingredient you received may be a different color.

HELLO

APPLE PAN SAUCE

Fruit-forward with hints of caramelized flavor—a perfect complement to smoky-sweet chicken



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 600



MASH MASTER

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium pot
 - Strainer
 - Zester
 - Baking sheet
 - Paper towels
 - Olive oil (1 tsp | 1 tsp)
 - Cooking oil (2 tsp | 2 tsp)
 - Sugar (½ tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Large pan
 - Potato masher
 - Kosher salt
 - Black pepper

Contains: Milk



1 COOK POTATOES & GARLIC

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Peel **garlic**. Place potatoes and whole garlic 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 potato cooking liquid**, then drain and return potatoes and garlic to pot.
- Keep covered off heat until ready to mash.



2 PREP

- Meanwhile, halve, core, and dice **apple** into ¼-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lemon**.



3 ROAST GREEN BEANS

- Trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



4 COOK CHICKEN

- While green beans roast, pat **chicken*** dry with paper towels. Season lightly with **salt and pepper**, then rub all over with **Brown Sugar Bourbon Seasoning**.
- Heat a **drizzle of oil** in a large pan over medium heat. Add chicken and cook until browned and cooked through, 5-7 minutes per side.
- Turn off heat; transfer to a plate. Wipe out pan.



5 MAKE PAN SAUCE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) and a **drizzle of oil** in same pan over medium-high heat. Add **apple** and **scallion whites**; season with **salt and pepper**. Cook, stirring occasionally, until golden, 4-6 minutes.
- Stir in **stock concentrate, ½ cup water**, and **½ tsp sugar**. (For 4, use **¾ cup water and 1 tsp sugar**.) Cook until apple is tender and sauce has thickened, 5-7 minutes. Season with **salt and pepper**.
- In the last 2 minutes of cooking, return **chicken** to pan; turn a few times to coat.



6 MASH POTATOES & GARLIC

- While sauce cooks, mash **potatoes and garlic** with **sour cream** and **1 TBSP butter** (2 TBSP for 4 servings) until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt and pepper**. **TIP: If necessary, rewarm over low heat.**



7 FINISH & SERVE

- Toss **green beans** with **lemon zest**.
- Divide **chicken, mashed potatoes, and green beans** between plates. Spoon **remaining pan sauce** over chicken and garnish with **scallion greens**. Serve with **lemon wedges** on the side.

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

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