



# BUFFALO-SPICED CRISPY CHICKEN CUTLETS

with Monterey Jack, Mashed Potatoes, Buttery Broccoli & a Honey Drizzle

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Broccoli Florets



2 | 4  
Scallions



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



7.2 g | 14.4 g  
Frank's RedHot®  
Original Seasoning Blend



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



12 oz | 24 oz  
Yukon Gold  
Potatoes



2 tsp | 4 tsp  
Honey

## HELLO

### HONEY

A drizzle of this delicious condiment adds a sweet contrast to savory spice-crust chicken.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 740



### FRANK'S REDHOT® ORIGINAL SEASONING BLEND

Shake on the perfect blend of flavor and heat with Frank's RedHot® Original Seasoning Blend. Now you can sprinkle it on everything from burgers and veggies to pizza and fries.



## THE MORE YOU KNOW

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 dreamy consistency.

## BUST OUT

- Small bowl
- Medium bowl
- Medium pot
- Strainer
- Potato masher
- Paper towels
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com

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



### 1 PREP & MAKE SAUCE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Cut **broccoli florets** into bite-size pieces. Trim and thinly slice **scallions**, separating whites from greens.
- In a small bowl, combine half the **sour cream** (you'll use the rest later), **½ tsp Frank's RedHot® Original Seasoning** (be sure to measure—you'll use the rest in the next step), and a big pinch of **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- **4 SERVINGS: Adjust racks to top and middle positions. Use 1 tsp Frank's Seasoning.**



### 4 COAT CHICKEN

- While potatoes cook, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**. Place on one side of a lightly **oiled** baking sheet.
- Mound tops of chicken with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).
- **4 SERVINGS: Spread chicken out across entire sheet.**



### 2 MIX PANKO

- Place **1 TBSP butter** in a medium microwave-safe bowl; microwave until melted, 30-45 seconds.
- Stir in **panko**, **Monterey Jack**, remaining **Frank's RedHot® Original Seasoning**, and a big pinch of both **salt** and **pepper**.
- **4 SERVINGS: Use 2 TBSP butter.**



### 5 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**.
- Roast on top rack until chicken is golden brown and cooked through and broccoli is slightly crispy, 15-18 minutes.
- **4 SERVINGS: Toss broccoli on a second sheet. Roast chicken on top rack and broccoli on middle rack.**
- **TIP: If chicken is done before broccoli, remove from sheet and continue roasting broccoli.**



### 3 MAKE MASHED POTATOES

- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil; cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Heat a drizzle of **oil** and **scallion whites** in empty pot over low heat; cook until softened, 1 minute. Return potatoes to pot; mash with remaining **sour cream** and **1 TBSP butter** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with **salt** and **pepper**. Keep covered off heat.
- **4 SERVINGS: Use 2 TBSP butter.**



### 6 FINISH & SERVE

- Transfer roasted **broccoli** to a large bowl; add **1 TBSP butter** and toss until melted.
- Divide broccoli, **potatoes**, and **chicken** between plates. Drizzle chicken with **creamy buffalo sauce** and **honey** (or serve on the side for dipping). Garnish potatoes and chicken with **scallion greens** and serve.