



CHICKEN CUTLETS WITH A SPICED WALNUT CRUST

plus Green Beans, Potato Wedges & Creamy Mustard Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 oz | 2 oz

Walnuts

Contains: Tree Nuts



12 oz | 24 oz

Yukon Gold Potatoes



1 TBSP | 2 TBSP

Smoky Cinnamon
Paprika Spice Blend



¼ Cup | ½ Cup

Panko Breadcrumbs

Contains: Wheat



1 oz | 2 oz

Whole Grain Mustard



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



2 TBSP | 4 TBSP

Sour Cream

Contains: Milk



10 oz | 20 oz

Chicken Cutlets



6 oz | 12 oz

Green Beans

HELLO

SPICED WALNUT CRUST

Buttery panko, crunchy walnuts, and warm, smoky spices combine for an epic chicken topper.



PREP: 5 MIN

COOK: 35 MIN

CALORIES: 770



BUTTER UP

Worried about butter splattering in your microwave in step 2? Cover your bowl with a paper towel, then proceed without worry. No microwave? Melt the butter in a small pan over low heat, then transfer it into the bowl for mixing.

BUST OUT

- Baking sheet
- 2 Medium bowls
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)
Contains: Milk

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



1 PREP & ROAST POTATOES

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce** (except green beans).
- Finely chop **walnuts** or crush in their bag with a heavy-bottomed pan or rolling pin. Cut **potatoes** into ½-inch-thick wedges.
- Toss potatoes on one side of a baking sheet with a drizzle of **oil**. Season with half the **Cinnamon Paprika Spice** (you'll use the rest in the next step), **salt**, and **pepper**. Roast on middle rack for 10 minutes (you'll add more to the sheet then).



3 ROAST CHICKEN

- Pat **chicken*** dry with paper towels; season with **salt** and **pepper**. Once **potatoes** have roasted 10 minutes, remove sheet from oven. Carefully place chicken on empty side of same sheet.
- Evenly spread tops of chicken with a thin layer of **mustard sauce** (save remaining sauce for serving), then mound with **walnut crust**, pressing firmly to adhere (no need to coat the undersides).
- Roast on middle rack until chicken is cooked through, crust is golden brown, and potatoes are tender, 15-20 minutes more.



2 MAKE CRUST & SAUCE

- While potatoes roast, place **2 TBSP butter** in a medium microwave-safe bowl. Microwave until melted, 30 seconds.
- Let butter cool slightly, then stir in **walnuts, panko**, remaining **Cinnamon Paprika Spice**, and a pinch of **salt** and **pepper**.
- In a small bowl, combine **mustard, mayonnaise**, and **sour cream**. Season with **salt** and **pepper**.
- **4 SERVINGS: Use 3 TBSP butter.**



4 COOK BEANS & SERVE

- Pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. Carefully transfer green beans to a second medium bowl; toss with **1 TBSP butter** until melted. Season with **salt** and **pepper**.
- Divide green beans, **chicken**, and **potatoes** between plates. Serve with remaining **mustard sauce** on the side.
- **4 SERVINGS: Use 2 TBSP butter.**
- **TIP: No microwave? No problem! Steam the beans in a small, lidded pot with a splash of water until just tender, 5-7 minutes.**