



# Chicken Schnitzel

with Garlic Potatoes and Mustard Green Beans

Family Friendly 40 Minutes



Chicken Thighs



Yellow Potato



Italian Breadcrumbs



Mayonnaise



Green Beans



Whole Grain Mustard



Sour Cream



Garlic



Horseradish

HELLO CHICKEN SCHNITZEL

*German style of thinly sliced, breaded and pan-fried meat!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

2 baking sheets, measuring spoons, plastic wrap, rolling pin, shallow dish, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Yellow Potato	360 g	720 g
Italian Breadcrumbs	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Green Beans	170 g	340 g
Whole Grain Mustard	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Garlic	3 g	6 g
Horseradish	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast potatoes

Cut **potatoes** into quarters. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **bottom** of the oven, tossing **potatoes** halfway through cooking, until golden-brown, 25-28 min.



## Prep chicken

While **potatoes** roast, pat **chicken** dry with paper towels. Cover **each chicken thigh** with plastic wrap. Using a mallet, rolling pin, or heavy-bottomed pan, pound **each chicken thigh** until ½-inch thick. Season with **salt** and **pepper**.



## Coat chicken

Add **breadcrumbs** to a shallow dish. Coat **chicken** all over with **half the mayo**. Working with **one chicken thigh** at a time, press both sides into **breadcrumbs** to coat completely.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Pan-fry, until golden-brown, 2-3 min per side. (**NOTE:** For 4 ppl, cook in batches, using 1 tbsp oil for each batch.) Remove the pan from heat. Transfer **chicken** to another parchment-lined baking sheet. Bake in the **middle** of the oven, until **chicken** is cooked through, 12-14 min. \*\* Carefully wipe the pan clean.



## Cook beans

While **chicken** cooks, peel, then mince or grate the **garlic**. Trim **green beans**. Heat the same pan over medium-high. When hot, add **½ tsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, until tender-crisp, 3-4 min. Reduce the heat to medium-low, then add **mustard** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring occasionally, until **green beans** are coated, 1-2 min. Season with **salt** and **pepper**.



## Finish and serve

Combine **sour cream**, **horseradish** and **remaining mayo** in a small bowl. Add **potatoes**, **⅛ tsp garlic** and **1 tbsp butter** (dbl both for 4 ppl) to a large bowl. Toss until **butter** has melted and **potatoes** are coated. Divide **garlic potatoes**, **mustard green beans** and **chicken schnitzel** between plates. Spoon **horseradish cream** over **chicken**.

## Dinner Solved!