



# Chicken Schnitzel

with Garlic Potatoes and Mustard Carrots

40 Minutes



Chicken Thighs



Yellow Potato



Italian Breadcrumbs



Mayonnaise



Carrot



Whole Grain Mustard



Sour Cream



Garlic, cloves



Horseradish

## HELLO SCHNITZEL

*A schnitzel is a thin slice of meat that is breaded before frying!*

## Start here

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

## Bust out

2 Baking sheets, vegetable peeler, 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 ♦	280 g	560 g
Yellow Potato	360 g	720 g
Italian Breadcrumbs	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Carrot	340 g	680 g
Whole Grain Mustard	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Garlic, cloves	1	2
Horseradish	1 tbsp	2 tbsp
Unsalted Butter*	1 ½ tbsp	3 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 the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Roast potatoes

Quarter **potatoes**. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **bottom** of the oven, tossing halfway through, until golden-brown, 25-28 min.



## Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** For 4 ppl, cook in batches, using 1 tbsp oil per batch.) Pan-fry until golden-brown, 2-3 min per side. 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.



## Prep chicken

Meanwhile, 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**.



## Cook carrots

Meanwhile, peel, then mince or grate **garlic**. Peel, then cut **carrots** into ¼-inch rounds. Heat the same pan over medium-high. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **carrots**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Reduce heat to medium-low, then add **1 tbsp butter** (dbl for 4 ppl). Cook, stirring occasionally, until **carrots** are coated, 1 min. Remove the pan from heat, then add **mustard**. Season with **salt** and **pepper**, then toss to coat **carrots**.



## 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.



## Finish and serve

Add **potatoes**, **½ tsp garlic** and **½ tbsp butter** (dbl both for 4 ppl) to a large bowl. Toss gently until **butter** melts and **potatoes** are coated. Combine **sour cream**, **horseradish** and **remaining mayo** in a small bowl. Divide **garlic potatoes**, **mustard carrots** and **chicken schnitzel** between plates. Spoon **horseradish cream** over **chicken**.

## Dinner Solved!