



CRISPY HOT HONEY CHICKEN

with Carrot Fries and Chive Mashed Potatoes



HELLO HOT HONEY

A sweet and spicy condiment that will satisfy heat-lovers

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 720**



Carrots



Chives



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Yukon Gold Potatoes



Fry Seasoning



Chicken Cutlets



Hot Honey

START STRONG

In step 5, you'll be shallow-frying chicken. This is the key to developing a golden, crunchy crust. A couple of tips for nailing it: use very hot oil (i.e. shimmering) and don't crowd the pan (keep cutlets a few inches apart so they don't steam).

BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Paper towels
- Strainer
- Large pan
- Aluminum foil
- Potato masher
- Vegetable oil (1 tsp | 1 tsp + more for frying)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Carrots 3 | 6
- Yukon Gold Potatoes 12 oz | 24 oz
- Chives ¼ oz | ½ oz
- Fry Seasoning 1 TBSP | 1 TBSP
- Panko Breadcrumbs ½ Cup | 1 Cup
- Chicken Cutlets* 10 oz | 20 oz
- Sour Cream 4 TBSP | 8 TBSP
- Hot Honey 🍯 ¾ oz | 1½ oz

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. (**TIP:** For crispier carrots, leave a foil-lined baking sheet inside the oven while it preheats.) **Wash and dry all produce.** Peel **carrots**, then halve lengthwise. Cut into 3-inch-long pieces. Dice **potatoes** into ½-inch pieces. Thinly slice **chives**.



4 BREAD CHICKEN

Combine **panko** with remaining **Fry Seasoning** and a big pinch of **salt** and **pepper**. Pat **chicken** dry with paper towels. Season all over with salt and pepper. Brush chicken all over with half the **sour cream**. Working one piece at a time, coat chicken all over with panko mixture, pressing to adhere.



2 COOK POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil. Cook until tender, about 15 minutes. Reserve ¼ **cup cooking water**, then drain and return potatoes to pot.



5 FRY CHICKEN AND MASH POTATOES

Heat a ¼-inch layer of **oil** in a large pan over medium-high heat. Add **chicken** and cook until panko is golden brown and meat is cooked through, 4-5 minutes per side. Transfer to a paper-towel-lined plate and set aside. To pot with potatoes, add remaining **sour cream**, **2 TBSP butter**, and half the **chives**. Mash, adding reserved **cooking water** if needed, until creamy and smooth.



3 ROAST CARROTS

Meanwhile, toss **carrots** with a drizzle of **oil**, **1 tsp Fry Seasoning**, and a big pinch of **salt** and **pepper** on a foil-lined baking sheet (or the one that you preheated). Roast, tossing halfway through, until lightly browned and tender, 15-20 minutes.



6 PLATE AND SERVE

Divide **chicken**, **carrots**, and **potatoes** between plates. Drizzle **hot honey** over chicken (or serve it on the side for dipping). Sprinkle remaining **chives** onto potatoes.

UN-BEE-LIEVABLE

We also love hot honey drizzled on pizza, fresh fruit, and cheese!

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