



MONTEREY JACK UN-FRIED CHICKEN

with Buttery Green Beans, Potato Wedges, and Spicy Mayo



HELLO UN-FRIED CHICKEN

Perfectly juicy and tender on the inside and crispy with a satisfying crunch on the outside—no frying needed

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 790**

-  Yukon Gold Potatoes
-  Monterey Jack Cheese (Contains: Milk)
-  Mayonnaise (Contains: Eggs)
-  Chicken Breasts
-  Panko Breadcrumbs (Contains: Wheat)
-  Ranch Spice
-  Sriracha
-  Green Beans

START STRONG

Use a basting brush or the back of a spoon to coat the tops of the chicken with mayonnaise in step 3. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**
- Ranch Spice **1 TBSP** | **2 TBSP**
- Chicken Breasts* **12 oz** | **24 oz**
- Mayonnaise **4 TBSP** | **8 TBSP**
- Green Beans **6 oz** | **12 oz**
- Sriracha  **1 tsp** | **2 tsp**

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

WINE CLUB

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1 PREP

Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry all produce.** Cut **potatoes** into ½-inch-thick wedges.



4 ROAST POTATOES AND CHICKEN

On a second baking sheet, toss **potato wedges** with a large drizzle of **olive oil**, remaining **Ranch Spice**, **salt**, and **pepper**. Roast potatoes on top rack and **chicken** on middle rack until potatoes are golden brown and tender and chicken is cooked through, 20-25 minutes.



2 MIX PANKO

Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, about 30 seconds. Stir in **panko**, **Monterey Jack**, half the **Ranch Spice** (you'll use the rest later), **salt**, and **pepper**.



5 COOK GREEN BEANS AND MAKE SPICY MAYO

When chicken and potatoes have 5 minutes left, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Transfer to a medium bowl and toss with **1 TBSP butter**, **salt**, and **pepper**. In a second small bowl, combine remaining **mayonnaise** and **sriracha** to taste.



3 COAT CHICKEN

Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Place on a lightly **oiled** baking sheet. Spread tops of chicken breasts with **1 tsp mayonnaise** each (you'll use the rest later). Mound with **panko mixture**, pressing to adhere (no need to coat the undersides).



6 SERVE

Divide **chicken**, **potato wedges**, and **green beans** between plates. Serve with **spicy mayo** on the side for dipping.

SO A-PEELING

Next time, try using spicy mayo as the base for a kickin' potato salad.

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