



# Crispy Skinned Chicken and Biscuits

with Green Beans and Sweet Potato Mash

Special

45 Minutes



Spatchcock Chicken



All-Purpose Flour



Baking Powder



Mayonnaise



Sour Cream



Chives



Maple Syrup



Sweet Potato



Smoked Paprika-Garlic Blend



Green Beans



Cheddar Cheese, shredded

## HELLO DIY BISCUITS

*Cheesy, flaky biscuits are as easy as 1-2-3!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, vegetable peeler, measuring spoons, potato masher, strainer, large bowl, parchment paper, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Spatchcock Chicken	½	1
All-Purpose Flour	1 ½ cup	3 cup
Baking Powder	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Chives	7 g	14 g
Maple Syrup	2 tbsp	4 tbsp
Sweet Potato	340 g	680 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Green Beans	170 g	340 g
Cheddar Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## 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.*

## Contact

Share your photos #HelloFreshLife  
Call or email us | (855) 272-7002  
hello@hellofresh.ca  
HelloFresh.ca



### Cook chicken

Pat **chicken** dry with paper towels, then arrange on a parchment-lined baking sheet. Season with **salt** and **pepper**. Sprinkle with **Smoked Paprika-Garlic Blend**. Drizzle over **1 tbsp oil** (dbl for 4 ppl). Roast in the **top** of the oven, until golden-brown and cooked through, 35-40 min.\*\*



### Bake biscuits

Cut the **biscuit** disc into **8 equal wedges**. (**NOTE:** you will have 16 wedges for 4 ppl.) Transfer **biscuits** to another parchment-lined baking sheet. Bake in the **middle** of the oven, until puffed up and golden, 10-12 min.



### Make biscuits

While **chicken** cooks, thinly slice **chives**. Stir together **mayo**, **sour cream**, **chives**, **cheese**, **baking powder**, **3 tbsp water**, **1 tsp sugar** and **½ tsp salt** (dbl all for 4 ppl) in a large bowl. Stir in **flour** until just combined. Using your hands, press **dough** together into a loose ball. Flatten **dough** and press into a 1-inch thick disc. (**NOTE:** Halve dough and make two discs for 4 ppl.) Set aside.



### Cook green beans

While **biscuits** bake, trim the **green beans**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.



### Cook sweet potatoes

Peel, then cut **sweet potatoes** into ½-inch pieces. Combine **sweet potatoes**, **1 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



### Finish and serve

When **sweet potatoes** are fork-tender, drain and return to the same pot, off heat. Using a masher, mash **maple syrup** and **2 tbsp butter** (dbl for 4 ppl) into **sweet potatoes** until smooth. Season with **salt** and **pepper**. Carve **chicken**. Divide **mash**, **chicken**, **green beans** and **biscuits** between plates.

## Dinner Solved!