



# ROSEMARY-CRUSTED CHICKEN THIGHS

with Roasted Garlic Mashed Potatoes and Roasted Tomatoes



## HELLO

### GARLIC MASHED POTATOES

Creamy taters are taken to the next level with savory roasted garlic cloves.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 770**



Chicken Thighs



Parmesan Cheese  
(Contains: Milk)



Garlic



Grape Tomatoes



Rosemary



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Yukon Gold Potatoes



Lemon

## START STRONG

Pile as much of the panko mixture as you can onto the chicken thighs so that they're coated in a thick crust (not all of the crumbs will stick to the meat, but that's OK).

## BUST OUT

- Zester
- Strainer
- Paper towel
- Potato masher
- Small bowl
- Baking sheet
- Aluminum foil
- Medium pot
- Olive oil (6 tsp | 11 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Rosemary ¼ oz | ½ oz
- Lemon 1 | 2
- Chicken Thighs 12 oz | 24 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Parmesan Cheese ¼ Cup | ½ Cup
- Sour Cream 4 TBSP | 8 TBSP
- Garlic 2 Cloves | 4 Cloves
- Yukon Gold Potatoes 12 oz | 24 oz
- Grape Tomatoes 10 oz | 20 oz

## HELLO WINE



PAIR WITH  
Barquette Monterey County  
Chardonnay, 2015

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Adjust rack to upper position and preheat oven to 450 degrees. Strip and finely chop enough **rosemary leaves** from stems to give you 1 TBSP; save remaining sprigs. Zest **lemon** until you have 1 tsp zest, then cut into wedges. Pat **chicken** dry with a paper towel. Season all over with **salt** and **pepper**.



## 4 BOIL POTATOES AND BAKE TOMATOES

Bring **potatoes** to a boil. Cook until tender, 12-15 minutes. While potatoes cook, halve **tomatoes**. Once chicken has baked 10 minutes, add tomatoes to same sheet and toss with remaining **rosemary sprigs**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Continue baking until chicken is done and tomatoes burst, 10-15 minutes.

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## 2 CRUST CHICKEN

In a small bowl, mix together **panko**, **Parmesan**, **chopped rosemary**, **lemon zest**, and a drizzle of **olive oil**. Season with **salt** and **pepper**. Place **chicken** smooth-side up on a lightly oiled baking sheet. Spread **1 tsp sour cream** (we sent more) onto top of one thigh. Repeat with other thighs. Press panko mixture into sour cream to adhere.



## 5 MASH POTATOES

Once **potatoes** are tender, reserve ¼ cup **cooking liquid**, then drain. Return potatoes to empty pot. Add remaining **sour cream**, reserved liquid, and **1 TBSP olive oil**. Mash until mostly smooth, then season with **salt** and **pepper**. Once everything is done roasting in oven, carefully remove **garlic** from foil and roughly chop. Smash with the back of your knife into a paste. Add garlic to potatoes and mash to combine.



## 3 BAKE CHICKEN AND CUT POTATOES

Wrap **garlic** in aluminum foil, sealing to make a pouch. Add to sheet with **chicken**. Bake in oven until chicken is cooked through, 20-25 minutes total (we'll check in after 10 minutes). Cut **potatoes** into ½-inch cubes. Place in a medium pot with a large pinch of **salt** and enough **water** to cover by 1 inch.



## 6 FINISH AND SERVE

Divide **potatoes** between plates and top with **tomatoes**. Add **chicken** to plate and garnish with **rosemary sprigs**. Serve with **lemon wedges** on the side for squeezing over chicken.

## TRIUMPH!

Winner winner, chicken dinner.

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