



# MONTEREY JACK UN-FRIED CHICKEN

with Buttery Green Beans, Potato Wedges & Sriracha Mayo

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



¼ Cup | ½ Cup  
Monterey Jack  
Cheese  
Contains: Milk



1 TBSP | 2 TBSP  
Ranch Spice



10 oz | 20 oz  
Chicken Cutlets



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



6 oz | 12 oz  
Green Beans



1 tsp | 2 tsp  
Sriracha



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THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.

HELLO

## UN-FRIED CHICKEN

Perfectly juicy and tender on the inside and satisfyingly crunchy on the outside—no frying needed.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820





## AS YOU LIKE IT

When we tell you to add the Sriracha “to taste” in step 5, we mean it! Start by adding just a drop to your mayo, then mix it up and give it a taste. Add more if you like a kick, or stop there if you’re not a fan of spicy food. You’re the chef, after all.

## BUST OUT

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

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### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce (except green beans).**
- Cut **potatoes** into ½-inch-thick wedges.



### 2 MIX PANKO

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



### 3 ROAST POTATOES

- In a large bowl, toss **potatoes** with a **large drizzle of olive oil, remaining Ranch Spice, salt, and pepper.** Spread out on one side of a baking sheet (**For 4 servings, spread potatoes out across entire sheet; roast for 20-25 minutes.**)
- Roast on top rack for 5 minutes (**you’ll add more to the sheet then**).



### 4 COAT & BAKE CHICKEN

- Meanwhile, pat **chicken\*** dry with paper towels; season all over with **salt and pepper.** Place on a plate. Spread tops of chicken with **1 tsp mayonnaise** each (**you’ll use the rest in the next step**). Mound with **panko mixture,** pressing firmly to adhere (**no need to coat the undersides**).
- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully place chicken, coated sides up, on empty side. (**For 4 servings, leave potatoes roasting; add chicken to a second sheet and roast on middle rack.**)
- Roast until potatoes are golden brown and tender and chicken is cooked through, 15-18 minutes more.



### 5 COOK BEANS & MIX 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; toss with **1 TBSP butter, salt, and pepper.**
- In a second small bowl, combine **remaining mayonnaise** with **Sriracha** to taste.



### 6 SERVE

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

\*Chicken is fully cooked when internal temperature reaches 165°.