

INGREDIENTS

2 PERSON | 4 PERSON



Broccoli Florets



12 oz | 24 oz Potatoes*



Maple Syrup



1tsp | 1tsp Chili Flakes



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



½ Cup | 1 Cup Panko Breadcrumbs Contains: Wheat



Fry Seasoning



10 oz | 20 oz Chicken Cutlets



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

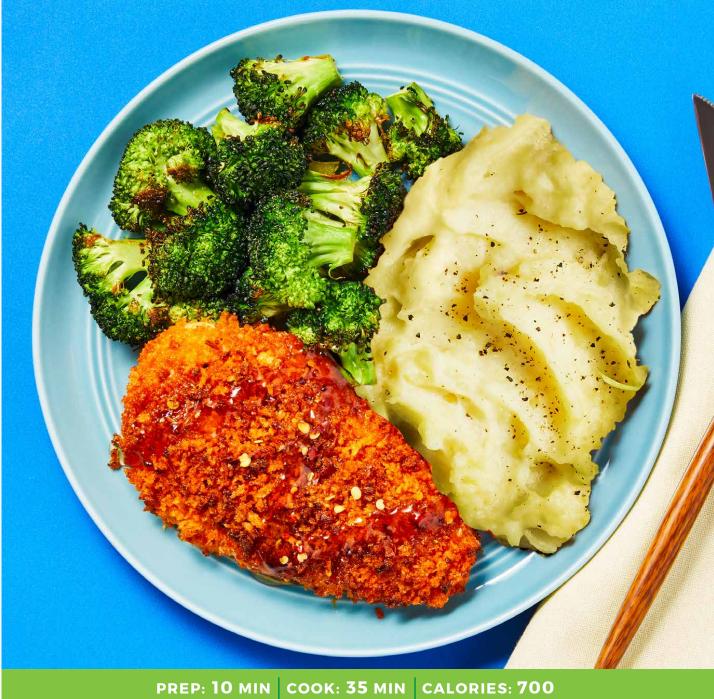
HELLO

SPICY MAPLE SYRUP

Chili flakes add a touch of heat and depth to this classic breakfast condiment.

SPICY MAPLE CHICKEN

with Mashed Potatoes & Roasted Broccoli





GOLD (B)RUSH

In step 4, we instruct you to spread the tops of your chicken with sour cream. We prefer to use a basting brush for the job, but if you don't have one, simply use the back of a spoon to evenly coat.

BUST OUT

- Peeler
- Potato masher
- · 2 Small bowls
- Paper towels
- Medium pot
- Baking sheet
- Strainer
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 7 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

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1 PREP & MIX MAPLE SYRUP

- Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Peel and dice **potatoes** into ½-inch pieces. Cut broccoli florets into bitesize pieces if necessary.
- Pour maple syrup into a small bowl. Stir in a pinch of salt and chili flakes to taste. Set aside.



2 MASH POTATOES

- Place **potatoes** in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes.
- Reserve ½ cup potato cooking liquid (3/4 cup for 4 servings), then drain. Return potatoes to pot and mash with half the sour cream (you'll use the rest later). 1 TBSP butter (2 TBSP for 4), salt. and pepper until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Cover pot to keep warm.



3 MIX PANKO

- While potatoes cook, place 1 TBSP butter (2 TBSP for 4 servings) in a second small microwave-safe bowl. Microwave until melted, 30 seconds.
- Stir in panko, Fry Seasoning, 1 TBSP olive oil (2 TBSP for 4), and a big pinch of salt



4 COAT & ROAST CHICKEN

- Pat chicken* dry with paper towels: season all over with salt and pepper.
- Lightly oil a baking sheet and place chicken on one side. (For 4 servings, spread chicken out across entire sheet.) Evenly spread remaining sour cream onto tops of chicken; mound with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast chicken on middle rack for 5 minutes (vou'll add more to the sheet then).



5 ROAST BROCCOLI

- While chicken roasts, toss **broccoli** in a medium bowl with a drizzle of olive oil, salt, and pepper.
- Once chicken has roasted 5 minutes. remove sheet from oven and carefully add broccoli to empty side. (For 4 servings, leave chicken roasting and add broccoli to a second sheet: roast on top rack.)
- Continue roasting until chicken is cooked through and broccoli is tender, 15-20 minutes more.



 Divide potatoes, chicken, and broccoli between plates. Drizzle chicken with spicy maple syrup and sprinkle with more **chili flakes** if desired. Serve.