



CRISPY CAESAR CHICKEN

with Herby Potato Wedges & Brussels Sprouts

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Brussels Sprouts



1 TBSP | 2 TBSP
Ranch Spice



10 oz | 20 oz
Chicken Cutlets



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs,
Fish, Milk



1 tsp | 2 tsp
Garlic Powder



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*The ingredient you received may be a different color.

HELLO

CRISPY CHICKEN

A Parmesan panko crust adds a layer of toasty flavor and oh-so-crispy texture to juicy chicken.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 620



BRUSH WITH GREATNESS

In Step 3, we instruct you to brush the tops of your chicken with dressing. We prefer to use a basting brush, but if you don't have one, simply use the back of a spoon to coat.

BUST OUT

- 2 Baking sheets
- Paper towels
- Medium bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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1 PREP & ROAST POTATOES

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim and halve **Brussels sprouts** lengthwise. Lay flat and thinly slice crosswise into shreds.
- Toss potatoes on a baking sheet with a **drizzle of oil, half the Ranch Spice (you'll use the rest in the next step), salt, and pepper.** Roast on middle rack until browned and tender, 20-25 minutes.



4 COOK BRUSSELS SPROUTS

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **Brussels sprouts** and cook, stirring occasionally, until bright green and softened, 5-7 minutes. Season with **remaining garlic powder, salt, and pepper.**
- Remove pan from heat.



2 MIX PANKO

- In a medium bowl, combine **panko, half the Parmesan, half the garlic powder, remaining Ranch Spice, a drizzle of olive oil, salt, and pepper.**



5 FINISH CHICKEN

- Once **chicken** has roasted 10 minutes, remove sheet from oven. Carefully sprinkle **remaining Parmesan** over chicken.
- Return to top rack until chicken is browned and cooked through and Parmesan is golden brown, 6-10 minutes more. **TIP: Keep a close eye on the cheese to avoid burning.**



3 COAT & ROAST CHICKEN

- **Lightly oil** a second baking sheet. Pat **chicken*** dry with paper towels; season with **salt and pepper.**
- Place chicken on prepared sheet. Evenly brush tops with a **thin layer of dressing (save the rest for serving).** Mound coated sides with **panko mixture**, pressing to adhere (**no need to coat the undersides**). Roast chicken on top rack for 10 minutes (**you'll finish the chicken in step 5**).



6 SERVE

- Divide **chicken, Brussels sprouts, and potato wedges** between plates. Drizzle **remaining dressing** over chicken (**or serve on the side for dipping**).

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