



CHICKEN & POTATOES WITH CHEDDAR SAUCE

FAST & FRESH

Green Salad with Sunflower Seeds & Cherries

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
 - Plastic wrap
 - Large pan
 - Whisk
 - Large bowls
 - Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



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



GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663
HelloFresh.com



CALORIES: 1100

1 SIZZLE



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder

- Pat **chicken*** dry; season with **garlic powder, salt, and pepper.**
- Drizzle **oil** in a hot large pan. Cook **chicken** until browned and cooked through, 3-5 minutes per side. Turn off heat; transfer to a plate. Wipe out pan. **TIP: If chicken is browning too quickly, reduce heat to medium and cover pan with lid.**



3 MELT



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 Cup | 2 Cups
White Cheddar Cheese
Contains: Milk

- In pan used for chicken, off heat, whisk together **cream sauce base, cheese, scallion greens,** and a **splash of water** until thoroughly combined and smooth, 30-60 seconds. **TIP: If the cheese isn't melting, return pan to low heat.**



2 ZAP



12 oz | 24 oz
Potatoes



2 | 4
Scallions

- Meanwhile, **wash and dry produce.**
- Dice **potatoes** into 1-inch pieces (**peel if desired**).
- In a large microwave-safe bowl, season **potatoes** with **salt and pepper.** Add **2 TBSP butter (4 TBSP for 4)** to bowl and cover with plastic wrap.
- Microwave until potatoes are tender and steaming, 6-7 minutes. Remove plastic wrap and stir to combine. **TIP: If your potatoes need more time to cook, cover bowl with plastic wrap again and microwave in 1-minute intervals.**
- Meanwhile, trim and thinly slice **scallion greens (save whites for another use).** **TIP: While potatoes and chicken cook, feel free to toss the salad in Step 4!**



4 SERVE



4 oz | 8 oz
Mixed Greens



½ oz | 1 oz
Sunflower Seeds



1 oz | 2 oz
Dried Cherries



3 oz | 6 oz
Greek Vinaigrette
Contains: Eggs, Milk

- In a second large bowl, combine **mixed greens, sunflower seeds,** and **dried cherries** with as much **vinaigrette** as you like.
- Drizzle **chicken** and **potatoes** with as much **cheddar sauce** as you like. Serve with **salad** on the side.



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