



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



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.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli

Calories 830



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO

UN-FRIED CHICKEN

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

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



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.
- Cut **broccoli** into bite-size pieces if necessary. (Save green beans for another use.)



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.



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**.



5 COOK BEANS & MIX MAYO

- When chicken and potatoes have 5 minutes left, pierce bag of **green beans** 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.
- Swap in **broccoli** for green beans. Remove broccoli from bag and transfer to a large microwave-safe bowl; cover with plastic wrap. Microwave and toss as instructed.



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).



6 FINISH & SERVE

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