



KIDS' CRISPY CHICKEN WITH TRIPLE DIPPERS

+ Snack: Chocolate-Dipped Mandarins



INGREDIENTS

3 SERVINGS | 6 SERVINGS



1 | 2
Apple



1 | 2
Mini Cucumber



2.25 oz | 4.5 oz
Red Grapes



1 oz | 2 oz
Dried Cranberries



1 oz | 2 oz
Dried Apricots



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 | 2
Chick'n Dippin'
Sauce
Contains: Eggs



1 | 2
BBQ Dippin' Sauce



1 | 2
Ketchup



3 | 6
Mandarin Oranges



3 oz | 6 oz
Semisweet
Chocolate Chips
Contains: Soy



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



UNSCRAMBLE THE GREEN VEGETABLES

SAPAASRGU _____

IOCCORLB _____

CSINHPA _____

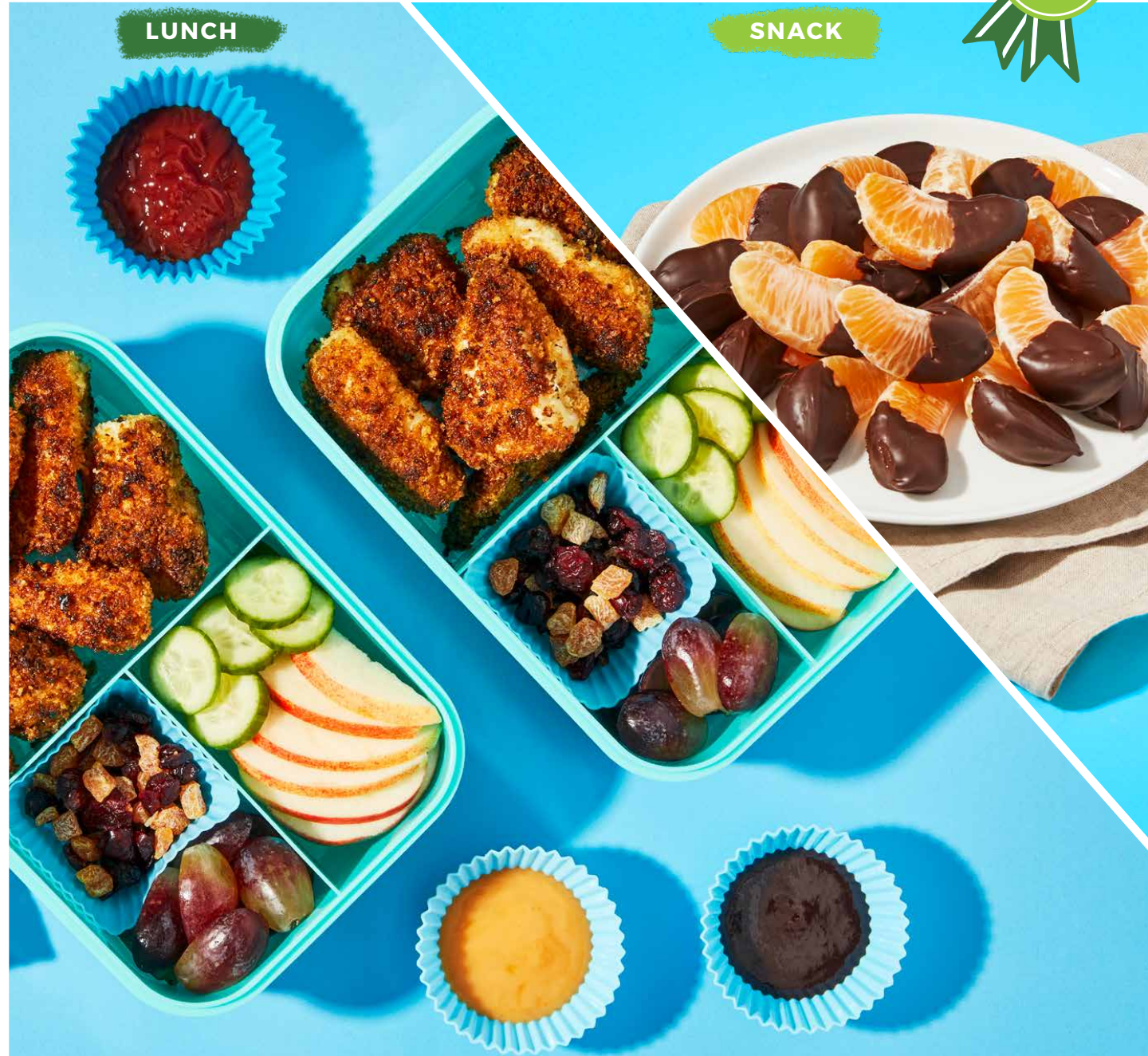
EKLA _____

ESPA _____

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LUNCH

SNACK



LUNCH PREP: 10 MIN COOK: 20 MIN | CALORIES: 420 + SNACK COOK: 15 MIN | CALORIES: 190



HELLO FRESH



HELLO

CHICK'N DIPPIN' SAUCE

Smooth and sweet with a rosy hue and subtle honey-mustard vibes—the perfect pairing for chicken!

GOOD CLUCK

For extra-crispy chicken, space the pieces apart in a single layer. If cooking in batches, add more oil if needed, and allow to fully heat up before adding more chicken.

BUST OUT

- 2 Small bowls
- Large pan
- 2 Medium bowls
- Baking sheet
- Whisk
- Parchment paper
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- **Wash and dry produce.**
- Halve, core, and thinly slice **apple**. Thinly slice **cucumber** into rounds. Halve **grapes** if desired.
- In a small bowl, combine **dried cranberries** and **dried apricots**.



4 SERVE OR STASH LUNCH

- **To serve:** Divide **chicken strips**, **apple slices**, **cuke rounds**, **grapes**, and **dried fruit mix** between plates. Serve with your choice of **Chick'n Dippin' Sauce**, **BBQ Dippin' Sauce**, and **ketchup** on the side for dipping.
- **To stash:** Let chicken strips cool completely. Refrigerate chicken, apple slices, cuke rounds, grapes, dried fruit mix, and dipping sauces in separate containers and pack as desired!



2 COAT CHICKEN

- In a medium bowl (large bowl for 6 servings), whisk together **sour cream**, **garlic powder**, **1 tsp water**, and a **pinch of salt and pepper**. In a separate medium bowl, combine **panko** with a **pinch of salt and pepper**.
- Pat **chicken*** dry with paper towels; slice crosswise into ½-inch-thick strips.
- Add chicken to bowl with **sour cream mixture**; turn to evenly coat. Working one piece at a time, press **coated chicken** into **seasoned panko** until fully coated in panko. Transfer to a plate.



5 START SNACK

- Line a baking sheet with parchment paper.
- Peel and separate **mandarin oranges** into segments.
- Place **chocolate chips** in a second small microwave-safe bowl. Microwave until chocolate melts, 60-90 seconds. Lightly season with **salt**, then stir until smooth.



3 COOK CHICKEN

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat.
- Once oil is hot enough that a **pinch of panko** sizzles when added to the pan, add **chicken** and cook until panko is browned and crispy and chicken is cooked through, 3-4 minutes per side (for 6 servings, you may need to cook in batches).
- Transfer chicken to a paper-towel-lined plate. Lightly season with **salt**.



6 FINISH SNACK

- Working one at a time, dip one end of each **mandarin segment** in **melted chocolate** and transfer to prepared sheet.
- Refrigerate **chocolate-dipped mandarins** until ready to serve.
- Arrange chocolate-dipped mandarins on a plate and serve. **TIP: To store, refrigerate tightly wrapped in plastic wrap for up to 3 days.**

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