

# **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



2 | 4 Scallions



Cherry Jam



4 oz | 8 oz Bacon



Green Beans



10 oz | 20 oz Chicken Cutlets





Chicken Stock Concentrate



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.

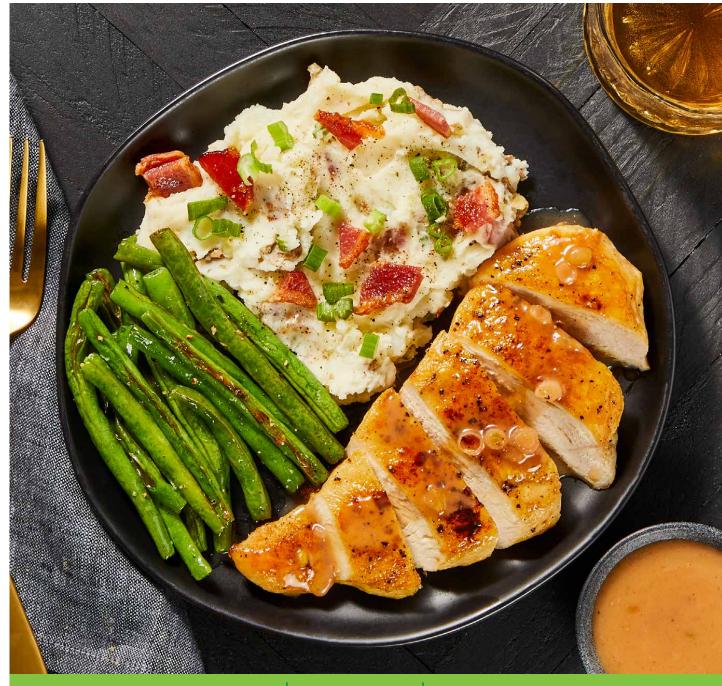
# **HELLO**

## **CHERRY JAM**

This sweet + sour spread stars in a rich, tangy pan sauce!

# **CHICKEN WITH CHERRY PAN SAUCE**

with Loaded Mashed Potatoes & Roasted Green Beans





#### **MASH MASTER**

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid. Adding a few splashes of that starchy stuff while mashing helps potatoes become smooth as silk.

#### **BUST OUT**

- Medium pot
- Paper towels
- Strainer
- Large pan
- 2 Baking sheets Potato masher
- Kosher salt
- · Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (3 TBSP | 5 TBSP) Contains: Milk

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#### 1 COOK POTATOES

- · Adjust racks to top and middle positions and preheat oven to 425 degrees. Wash and dry produce.
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve 1/2 cup potato cooking liquid, then drain.
- Return potatoes to pot and cover to keep warm. (You'll finish the potatoes in Step 4.)



#### **2 COOK BACON & PREP**

- Place **bacon\*** on a baking sheet; roast on top rack until crispy, 15-20 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop.
- Meanwhile, trim green beans if necessary. Trim and thinly slice **scallions**, separating whites from greens.



## **3 COOK CHICKEN & GREEN BEANS**

- Pat chicken\* dry with paper towels; season all over with salt and pepper.
- Heat a drizzle of oil in a large pan over high heat. Add chicken and sear until golden brown. 2 minutes per side. Turn off heat; transfer chicken to one side of a second baking sheet. Wipe out pan and let cool slightly.
- Toss green beans on empty side of sheet with a drizzle of oil, salt, and **pepper**. Roast on middle rack until chicken is cooked through and green beans are tender and lightly browned, 12-15 minutes



#### **4 FINISH POTATOES**

- To pot with potatoes, add sour cream and 2 TBSP butter (3 TBSP for 4 servings). Mash until smooth and creamy, adding splashes of reserved potato cooking liquid as needed.
- Fold in half the bacon and half the scallion greens. Taste and season with salt and pepper. Cover to keep warm. TIP: If bacon isn't finished yet, stir in right before serving.



#### **5 MAKE SAUCE**

- Heat a drizzle of oil in pan used for chicken over medium heat. Add scallion whites and cook, stirring, until softened and fragrant, 1 minute.
- Stir in ¼ cup water (½ cup for 4 servings), jam, and stock concentrate. Cook, stirring, until thickened. 2-3 minutes. Remove from heat: stir in remaining sour cream and 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.



## 6 FINISH & SERVE

- Slice chicken crosswise.
- Divide chicken, green beans, and mashed potatoes between plates. Spoon sauce over chicken and sprinkle mashed potatoes with remaining bacon and remaining scallion greens. Serve.