



SPICY GOCHUJANG-GLAZED CHICKEN

with Horseradish Mashed Potatoes & Roasted Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



6 oz | 12 oz
Green Beans



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



12 ml | 24 ml
Ponzu Sauce
Contains: Fish, Soy, Wheat



0.5 oz | 1 oz
Gochujang Sauce
Contains: Soy, Wheat



1 oz | 2 oz
Sweet Thai Chili Sauce



1 tsp | 2 tsp
Spicy Horseradish Paste
Contains: Soy



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: 610



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 590



HELLO

GOCHUJANG SAUCE

This deeply flavored Korean chili paste adds sweet heat to marinades, sauces, and stews.

Here, it adds a bold kick to your chicken.

STARCH OF THE SHOW

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Large pan
- Baking sheet
- Potato masher

- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (3 TBSP | 6 TBSP)
- Contains: Milk

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1 PREP & COOK POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim **green beans** if necessary.
- Place potatoes 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 **½ cup potato cooking liquid** (¾ cup for 4 servings), then drain. Return potatoes to pot and cover to keep warm.

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



4 MAKE SAUCE

- Return same pan to stovetop over medium-low heat. Add **ponzu, gochujang, chili sauce**, and ¼ cup **water**; cook, stirring occasionally, until thickened, 1-3 minutes.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4 servings) until melted. Add **cooked chicken to sauce** and turn to coat.



2 ROAST GREEN BEANS

- While potatoes cook, toss **green beans** on a baking sheet with a **drizzle of oil, soy sauce**, and **pepper**. **TIP: Feel free to use less soy sauce if you prefer less saltiness!**
 - Roast on top rack until browned and tender, 12-15 minutes.
- ↺ Swap in **broccoli** for green beans; roast 15-20 minutes.



5 MASH POTATOES

- To pot with **potatoes**, add **horseradish paste, remaining garlic powder, ¼ cup reserved potato cooking liquid**, and **2 TBSP butter** (½ cup potato cooking liquid and 4 TBSP butter for 4 servings).
- Mash until smooth, adding splashes of reserved potato cooking liquid as needed. Taste and season with **salt and pepper**.



3 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels and season all over with **half the garlic powder** (you'll use the rest later), **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken begins to brown too quickly, reduce heat to medium and cover pan with a lid.**
- Turn off heat; transfer chicken to a plate to rest. Wipe out pan and let cool slightly.



6 SERVE

- Divide **chicken, green beans, and mashed potatoes** between plates. Drizzle **remaining sauce** from pan over chicken. Serve.

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