



CRISPY CHEDDAR CHICKEN

with Roasted Broccoli & Loaded Bacon Mashed Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli



12 oz | 24 oz
Potatoes*



¼ oz | ¼ oz
Chives



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Fry Seasoning



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



10 oz | 20 oz
Chicken Cutlets



2 TBSP | 2 TBSP
Mayonnaise
Contains: Eggs



4 oz | 8 oz
Bacon



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

LOADED MASHED POTATOES

Beloved baked potato toppings are swirled into a creamy mash.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1060



GETTING SPREADY

In Step 2, we prefer to use a basting brush for the chicken, but if you don't have one, simply use the back of a spoon.

BUST OUT

- Baking sheet
 - Strainer
 - Medium bowl
 - Large pan
 - Paper towels
 - Potato masher
 - Large pot
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Olive oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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

*Bacon is fully cooked when internal temperature reaches 145°.



1 PREP & MIX CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary. Dice **potatoes** into ½-inch pieces. Finely chop **chives**.
- Place **1 TBSP butter** (2 TBSP for 4) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**, **half the Fry Seasoning**, **half the cheddar** (you'll use the rest of the Fry Seasoning and cheddar later), **salt**, and **pepper**.



4 COOK POTATOES & BACON

- While chicken and broccoli roast, place **potatoes** in a large 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**, then drain and return potatoes to pot.
- Meanwhile, place **bacon*** in a dry large pan over medium-high heat. Cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



2 COAT CHICKEN

- Pat **chicken*** dry with paper towels; season all over with **remaining Fry Seasoning**, **salt**, and **pepper**. Place on one side of prepared sheet (for 4 servings, **spread out across entire sheet**).
- Evenly spread a **thin layer of mayonnaise** onto tops of chicken (you **might not use all the mayo**); mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).



5 MASH POTATOES

- To pot with drained **potatoes**, add **sour cream**, **remaining cheddar**, and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Stir in **half the bacon** and **half the chives**. Season with **salt** and **pepper**.



3 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **drizzle of olive oil**, **salt**, and **pepper**. (For 4 servings, add **broccoli to a second sheet**; roast chicken on top rack and broccoli on middle rack.)
- Roast on top rack until broccoli is browned and tender and chicken is cooked through, 15-20 minutes. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



6 SERVE

- Divide **chicken**, **mashed potatoes**, and **broccoli** between plates. Top mashed potatoes with **remaining bacon** and **remaining chives**. Serve.