



AUSSIE SPICED CHICKEN & CRISPY POTATOES

with Truffle Mayo & Mixed Greens Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Cajun Spice Blend



1 TBSP | 2 TBSP
Fry Seasoning



1 TBSP | 1 TBSP
Brown Sugar



10 oz | 20 oz
Chicken Cutlets



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



2 g | 4 g
Truffle Seasoning



2 oz | 4 oz
Mixed Greens



5 tsp | 10 tsp
Rice Wine Vinegar



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THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

AUSSIE SPICE

To replicate this savory blend, we mix our Cajun Spice Blend and Fry Seasoning with a touch of brown sugar.



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PREP: 5 MIN | COOK: 40 MIN | CALORIES: 660



SMASH HIT

When you smash those parcooked potatoes, you'll expose a whole bunch of craggy, uneven surface area. What does that mean for your spuds? Epic crispiness!

BUST OUT

- 2 Medium bowls
- Small bowl
- Plastic wrap
- Baking sheet
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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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1 PREP POTATOES

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. Place in a medium microwave-safe bowl; cover with plastic wrap and microwave until just tender, 8-10 minutes. **(You'll finish the potatoes in Steps 3 and 4.)**



4 ROAST POTATOES & CHICKEN

- Arrange **potatoes** on one side of baking sheet in a single layer. Place **chicken** on empty side of sheet. **(For 4 servings, spread potatoes out across entire sheet; place chicken on a second sheet.)**
- Top potatoes and chicken with a **drizzle of oil**; roast on top rack until potatoes are browned and crispy and chicken is cooked through, 15-20 minutes. **(For 4, roast on top and middle racks, swapping rack positions halfway through.)**
- Transfer chicken to a cutting board.



2 SEASON CHICKEN & MIX MAYO

- Meanwhile, in a second medium bowl, combine **½ TBSP Cajun Spice Blend**, **½ TBSP Fry Seasoning**, **1 tsp brown sugar**, **salt** (we used $\frac{3}{4}$ tsp; $1\frac{1}{2}$ tsp for 4 servings), and **pepper** (for 4, use 1 TBSP Cajun Spice Blend, 1 TBSP Fry Seasoning, and 2 tsp brown sugar). **(Be sure to measure the brown sugar, Cajun Spice Blend, and Fry Seasoning—we sent more!)**
- Pat **chicken*** dry with paper towels; season all over with **salt**. Transfer to bowl with **spice mixture**; add a **drizzle of oil** and turn to coat. Set aside.
- In a small bowl, combine **mayonnaise** with as much **truffle seasoning** as you like. Season with **salt** and **pepper**. **(Reserve any remaining truffle seasoning for another use.)**



5 TOSS SALAD

- About 5 minutes before potatoes and chicken are done, in a large bowl, toss together **mixed greens**, **vinegar**, and a **drizzle of olive oil**. Taste and season with **salt** and **pepper**.



3 SMASH POTATOES

- Transfer **cooked potatoes** to a baking sheet; toss with a **drizzle of oil**, **salt**, and **pepper**.
- Using the bottom of a mug or measuring cup, smash potatoes until they are about $\frac{1}{2}$ inch thick.



6 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **potatoes**, and **salad** between plates. Serve with **truffle mayo** on the side for dipping.

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