

INGREDIENTS

4 PERSON | 8 PERSON



Chicken Cutlets



24 oz | 48 oz Potatoes*



1/2 Cup | 1 Cup Panko Breadcrumbs Contains: Wheat



Sour Cream Contains: Milk



Lemon



Green Beans



1 Cup | 2 Cups Italian Cheese Blend Contains: Milk



1 TBSP | 2 TBSP Fry Seasoning



1 TBSP | 2 TBSP **Italian Seasoning**



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.

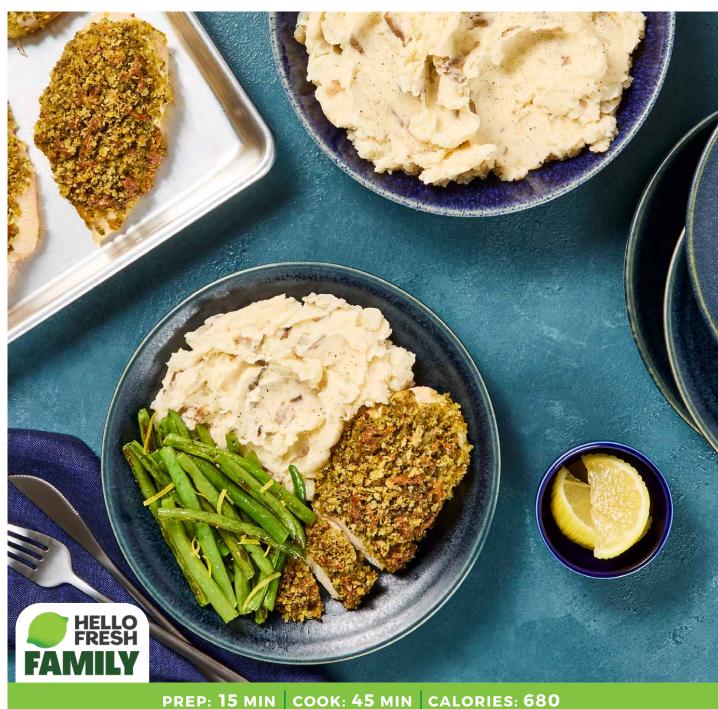
HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks-perfect for a family dinner + leftovers! Flip over to learn what to do with any extra helpings.

CRUNCHY ITALIAN SHEET-PAN CHICKEN

with Savory Mashed Potatoes & Lemony Green Beans





FLAVOR SAVOR

To enjoy this yummy dish again the next day, refrigerate leftovers in an airtight container: reheat on a microwave-safe plate until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Paper towels
- Zester
- · Baking sheet · Potato masher
- Strainer
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP + 1 tsp | 4 TBSP + 1 tsp)
- Butter (**5 TBSP** | **10 TBSP**) Contains: Milk

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. 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.

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1 START PREP & COOK POTATOES

- · Adjust racks to top position (top and middle positions for 8 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Dice **potatoes** into 1-inch pieces. Zest and quarter lemon.
- Place potatoes in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 20-25 minutes. Reserve 1 cup potato cooking liquid (2 cups for 8), then drain. Return potatoes to pot and cover to keep warm.



2 MIX PANKO

· While potatoes cook, in a medium bowl, combine panko, Italian cheese blend, Italian Seasoning, 2 TBSP olive oil, 1 tsp Fry Seasoning, salt, and pepper (4 TBSP olive oil and 2 tsp Fry Seasoning for 8 servings). (You'll use more Fry Seasoning later.)



3 COAT CHICKEN

- Pat chicken* dry with paper towels and season all over with salt and pepper.
- Evenly spread **sour cream** onto tops of chicken. Mound with panko mixture, pressing firmly to adhere (no need to coat the undersides).



4 ROAST CHICKEN & BEANS

- Trim green beans if necessary.
- Toss green beans on one side of a baking sheet with a drizzle of olive oil, salt, and pepper.
- Add **coated chicken** to empty side of sheet. Roast on middle rack until green beans are lightly charred and chicken is golden brown and cooked through, 15-18 minutes. (For 8 servings, use two separate baking sheets; roast chicken on top rack and green beans on middle rack.)



5 MASH POTATOES

- Mash drained potatoes with 3 TBSP butter and 1 tsp Fry Seasoning until smooth and creamy, adding splashes of reserved potato cooking liquid as needed (6 TBSP butter and 2 tsp Frv Seasoning for 8 servings). (Be sure to measure the Fry Seasoning; we sent more!)
- Taste and season with salt and pepper.



6 FINISH & SERVE

- · Carefully toss roasted green beans with 2 TBSP butter (4 TBSP for 8 servings), lemon zest, and a squeeze of lemon iuice to taste.
- Divide chicken, mashed potatoes, and **lemony green beans** between plates in separate sections. Serve with remaining lemon wedges on the side.