



# CRUNCHY ITALIAN SHEET-PAN CHICKEN

with Savory Mashed Potatoes & Lemony Green Beans

## INGREDIENTS

4 PERSON | 8 PERSON



20 oz | 40 oz  
Chicken Cutlets



1 | 2  
Lemon



12 oz | 24 oz  
Green Beans



24 oz | 48 oz  
Potatoes\*



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 Cup | 2 Cups  
Italian Cheese  
Blend  
Contains: Milk



3 TBSP | 6 TBSP  
Sour Cream  
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.



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 680





## 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
- Strainer
- Potato masher
- 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.



### 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.**)



### 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.*)



### 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 Fry Seasoning for 8 servings**). (*Be sure to measure the Fry Seasoning; we sent more!*)
- Taste and season with **salt and pepper.**



### 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.*)



### 6 FINISH & SERVE

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

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