



CHICKEN & BACON BAKED POTATO CASSEROLE

with Broccoli, Sour Cream & Chives

INGREDIENTS

4 PERSON | 8 PERSON



24 oz | 48 oz
Potatoes*



8 oz | 16 oz
Broccoli



1 | 2
Shallot



½ oz | 1 oz
Chives



4 oz | 8 oz
Bacon



10 oz | 20 oz
Chopped Chicken
Breast



1 TBSP | 2 TBSP
Fry Seasoning



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1½ Cups | 3 Cups
Cheddar Cheese
Contains: Milk



4½ TBSP | 9 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*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: 10 MIN | COOK: 40 MIN | CALORIES: 720



FLAVOR SAVOR

Refrigerate any leftover casserole in an airtight container. To reheat, transfer casserole to a microwave-safe plate and microwave until warmed through, 2-3 minutes.

BUST OUT

- Large pot
- Strainer
- Large bowl
- Baking sheet
- Paper towels
- Large pan
- Potato masher
- Baking dish
- Rubber spatula
- Slotted spoon

- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Nonstick cooking spray
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

MORE IS MORE

If you ordered 12 servings, simply triple the amounts in the 4-person 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.

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

HOW WAS YOUR MEAL?



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1 COOK POTATOES & BROCCOLI

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary.
- Place potatoes in a large pot (**divide between two large pots for 8 servings**) with enough **salted water to cover by 2 inches**. Bring to a boil and cook for 5 minutes.
- Once potatoes have cooked 5 minutes, add broccoli. Cook, until broccoli is bright green and potatoes are tender, 5-7 minutes more.
- Drain, then transfer broccoli to a large bowl; return potatoes to pot. **TIP: It's OK if there are bits of broccoli in your potatoes!**



4 MASH POTATOES

- To pot with **drained potatoes**, add **cream sauce base**, **garlic powder**, and **2 TBSP butter** (4 TBSP for 8 servings). Mash with a potato masher or fork until mostly smooth, leaving some larger pieces.
- Stir in **half the chives** and **one packet of cheddar** (two packets for 8). Taste and season with **salt** and **pepper** if desired.



2 PREP & COOK BACON

- Halve, peel, and thinly slice **shallot**. Thinly slice **chives**.
- Arrange **bacon*** in a single layer on a baking sheet. Roast on top rack until bacon is crispy, 10-15 minutes.
- Transfer bacon to a paper-towel-lined plate. Once cool enough to handle, roughly chop.



5 ASSEMBLE & BAKE CASSEROLE

- Coat an 8-by-8-inch baking dish (9-by-13-inch baking dish for 8 servings) with **nonstick cooking spray**.
- Transfer **mashed potatoes** to prepared baking dish and smooth out in an even layer with a rubber spatula. Using a slotted spoon, top with **chicken and broccoli mixture**. Sprinkle with **bacon** and **remaining cheddar**.
- Bake on top rack until cheese is melted and bubbly, 10-15 minutes.
- Remove from oven; let rest at least 5 minutes.



3 COOK CHICKEN & SHALLOT

- Open package of **chicken*** and drain off any excess liquid. Cut into bite-size pieces if necessary.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken and **shallot** in a single layer. Season with **Fry Seasoning**, **salt**, and **pepper**. Cook, stirring occasionally, until chicken is browned and cooked through, 4-6 minutes.
- Transfer chicken and shallot to bowl with **broccoli**. Stir to combine.



6 FINISH & SERVE

- Garnish **casserole** with **remaining chives** and dollop with **sour cream**.
- Divide between plates or serve family style directly from baking dish. **TIP: Finish with a drizzle of hot sauce if you like things spicy!**

*Bacon is fully cooked when internal temperature reaches 145°.
*Chicken is fully cooked when internal temperature reaches 165°.