



CHEDDAR-FUL CHICKEN & RANCH BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Broccoli



1 TBSP | 2 TBSP
Fry Seasoning



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Onion Powder



10 oz | 20 oz
Chicken Cutlets



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



½ Cup | 1 Cup
Cheddar Cheese
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



1.5 oz | 3 oz
Buttermilk Ranch
Dressing
Contains: Eggs, 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.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon

Calories: 1180



3 oz | 6 oz
Blue Corn Tortilla Chips
Contains: Sesame

Calories: 1210



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 990



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up nachos and/or serve with bacon!

CHEESE, PLEASE

For a silky-smooth pot of gold, gradually whisk in the cheeses a small handful at a time in Step 5, and be sure to whisk as instructed. Adding the cheese all at once will make the sauce clump together.

BUST OUT

- Baking sheet
 - Paper towels
 - Large pan
 - Small pot
 - Small bowl
 - Whisk
 - Kosher salt
 - Black pepper
 - Cooking oil (2 TBSP | 2 TBSP)
 - Butter (1 TBSP | 2 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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1 PREP & ROAST POTATOES

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Cut potatoes into 1/2-inch-thick wedges. Cut broccoli into bite-size pieces if necessary.
- Toss potatoes on one side of a baking sheet with a large drizzle of oil, half the Fry Seasoning, salt, and pepper. Roast on top rack for 10 minutes (you'll add more to the sheet then).

- Heat a large, preferably nonstick, pan over medium-high heat. Add bacon*; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan. Once cool enough to handle, roughly chop bacon.



4 COOK CHICKEN

- Meanwhile, pat chicken* dry with paper towels. Season all over with remaining Fry Seasoning, salt, and pepper.
- Heat a drizzle of oil in pan used for panko over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.
- Transfer chicken to a cutting board to rest.



2 TOAST PANKO

- While potatoes roast, heat a large drizzle of oil in a large, preferably nonstick, pan over medium-high heat. Add panko and cook, stirring, until golden brown, 3-5 minutes.
- Turn off heat; transfer to a small bowl. Season with salt and pepper. Wipe out pan. TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!

- Use pan used for bacon here.



3 ROAST BROCCOLI

- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss broccoli on opposite side of sheet with a drizzle of oil, onion powder, salt, and pepper. Return to top rack and roast, until veggies are browned and tender, 15-20 minutes more. (For 4 servings, transfer baking sheet with potatoes to middle rack; toss broccoli as instructed on a separate baking sheet and roast on top rack.)



5 MAKE CHEESE SAUCE

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a small pot over medium heat. Whisk in cream cheese until melted, 1-2 minutes. Slowly whisk in 1/4 cup water (1/2 cup for 4) until no lumps remain. Sprinkle in cheddar and white cheddar. Cook, whisking, until melted and smooth, 1-2 minutes. Season with salt and pepper. Transfer to a small serving bowl. TIP: If sauce seems too thick, add more water a splash at a time until sauce reaches desired consistency.



6 FINISH & SERVE

- Slice chicken crosswise.
- Serve chicken, potatoes, broccoli, toasted panko, cheese sauce, and dressing family style so everyone can build their own plate.
- Garnish cheese sauce with bacon.
- Serve tortilla chips alongside chicken bar.

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

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