

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



3 TBSP | 6 TBSP Sour Cream Contains: Milk



1 TBSP | 2 TBSP Fry Seasoning





1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



½ Cup | 1 Cup

Panko

Breadcrumbs Contains: Wheat

Flour



2 Cloves | 4 Cloves Garlic

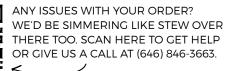


10 oz | 20 oz Chicken Cutlets



Chicken Stock Concentrate





*The ingredient you received may be a different color.

HELLO

CRISPY CHICKEN

A panko crust adds a layer of toasty flavor and oh-so-crispy texture to juicy chicken.

CRISPY CHICKEN & MASHED POTATO BOWLS

with Gravy, Charred Corn & Cheddar



PREP: 5 MIN COOK: 45 MIN CALORIES: 1030



BUST OUT

Large pan

Small bowl

Aluminum foil

· Potato masher

- Medium pot
- Strainer
- Paper towels
- Large bowl
- Large D
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (for frying)
- Butter (4 TBSP | 8 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.



1 BOIL POTATOES & START PREP

- · Wash and dry produce.
- Dice potatoes into ½-inch pieces. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 10-12 minutes. Reserve ¼ cup potato cooking liquid, then drain. Return potatoes to pot and keep covered until ready to mash in Step 5.
- Drain corn, then pat dry with paper towels.
 Peel and mince or grate garlic.



2 FINISH PREP

- In a large bowl, whisk together one packet of sour cream and 2 TBSP water (two packets of sour cream and 4 TBSP water for 4 servings).
- Place panko in shallow dish; season with a pinch of salt and pepper.
- Pat chicken* dry with paper towels; slice lengthwise into 1-inch-thick strips (we got 3-4 strips per chicken cutlet). Season all over with Fry Seasoning, salt, and pepper.



- Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add corn; season with salt and pepper.
- Cook, stirring occasionally, until golden brown and lightly charred in spots,
 4-6 minutes.
- Turn off heat; transfer to a plate and cover with foil to keep warm. Wipe out pan and let cool slightly.



4 MAKE GRAVY

- Melt 1 TBSP butter (2 TBSP for 4 servings) in pan used for corn over medium heat.
 Add garlic and sprinkle with flour; stir to combine. Whisk in stock concentrate and ½ cup water (1 cup for 4).
- Bring to a simmer and cook until thickened,
 1-2 minutes. Season with salt and pepper.
- Turn off heat; transfer gravy to a small bowl and cover with foil to keep warm. Wash and dry pan. TIP: Short on time? Use a second pan for the gravy while the corn cooks!



5 MASH POTATOES

- To pot with potatoes, add remaining sour cream and 2 TBSP butter (4 TBSP for 4 servings); mash until smooth, adding splashes of reserved potato cooking liquid as needed. Taste and season with salt and pepper.
- Keep covered off heat until ready to serve.



6 COAT & FRY CHICKEN

- Heat a ½-inch layer of oil in pan used for gravy over medium-high heat.
- Meanwhile, add chicken to bowl with sour cream mixture; turn to evenly coat.
 Working one piece at a time, press chicken into seasoned panko until fully coated. TIP:
 For less mess, use tongs to dip and transfer.
- Once oil is hot enough that a **pinch of flour** sizzles when added to the pan, add chicken and cook until golden brown and cooked through, 3-5 minutes per side. (TIP: Fry in batches if necessary; lower heat if chicken begins to brown too quickly.) Transfer chicken to a paper-towel-lined plate.



7 SERVE

- Divide chicken, corn, and mashed potatoes between shallow bowls in separate sections.
- Top mashed potatoes with gravy and cheddar. (TIP: If gravy is too thick, stir in 1 TBSP hot water before serving; 2 TBSP for 4 servings.) Serve.