

# **INGREDIENTS**

2 PERSON | 4 PERSON



Oven-Ready Tray



Honey Dijon Dressing Contains: Eggs



1tsp 2tsp Garlic Powder



1/4 Cup(s) | 1/2 Cup(s) Monterey Jack Cheese Contains: Milk



Crispy Fried Onions Contains: Wheat



6 oz | 12 oz Green Beans



12 oz | 24 oz Microwavable Multicolor Baby Potatoes



10 oz | 20 oz Chicken Cutlets



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.

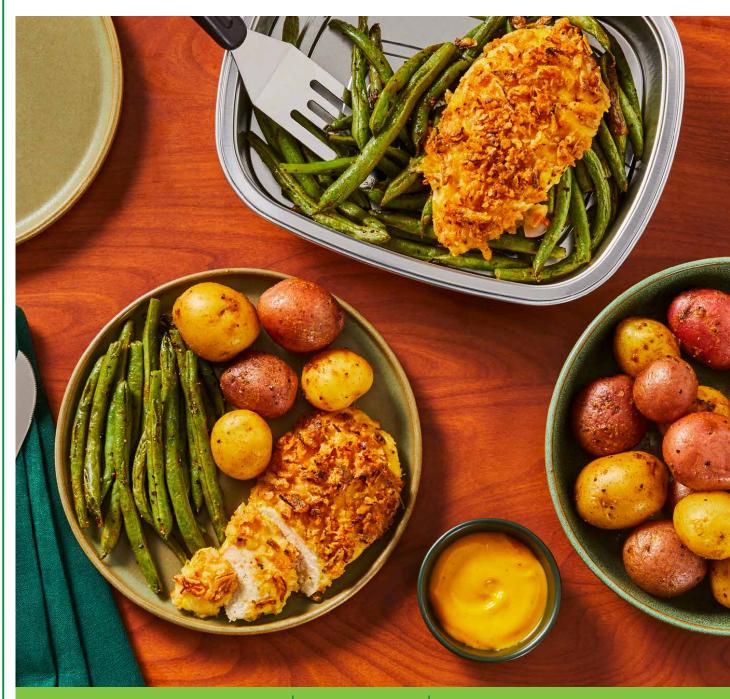
# HELLO

# **CRISPY FRIED ONIONS**

This crunchy topping makes an allium-azing coating for tender chicken cutlets.

# **PREP & BAKE ONION CRUNCH CHICKEN**

with Green Beans, Buttery Baby Potatoes & Honey Dijon Dressing



PREP: 5 MIN COOK: 30 MIN CALORIES: 640



### **TATER TIP**

Microwaving potatoes gets them on the table quicker than roasting or boiling (plus makes for easier cleanup!).

## **BUST OUT**

- Paper towels
- 2 Small bowls
- Kosher Salt
- · Black Pepper
- · Cooking Oil
- Butter Contains: Milk

## **MORE IS MORE**

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate MORE IS MORE card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh com

# **HOW WAS YOUR MEAL?**



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### **1 PREP & COAT CHICKEN**

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce (except potatoes).
- Pat **chicken\*** dry with paper towels and season all over with salt and pepper; place in center of oven-ready tray.
- Place 1 TBSP dressing (2 TBSP for 4 servings) in a small bowl; reserve remaining dressing in a separate small bowl for serving. Brush tops of each chicken cutlet with ½ TBSP dressing. Sprinkle with **Monterey Jack**. Using your hands. finely crush **crispy fried onions** in their package; sprinkle over cheese, pressing to adhere.



### **3 COOK POTATOES**

- When chicken has about 8 minutes left, place sealed potato bag, front side down, in the microwave; microwave 5 minutes. Let bag cool in microwave for 2 minutes. TIP: You can also transfer potatoes to a medium microwave-safe bowl, cover tightly with plastic wrap, and microwave until tender, 5 minutes.
- · Carefully open bag (watch out for steam!) and add remaining garlic powder, 1 TBSP butter (2 TBSP for 4 servings), a pinch of salt, and pepper. Toss until potatoes are evenly coated.



### **2 ROAST CHICKEN & GREEN BEANS**

- Arrange **green beans** around **chicken** in tray. Add a drizzle of oil over green beans and season with half the garlic powder (you'll use the rest later), salt, and pepper. (For 4 servings, arrange chicken in one tray and green beans in second tray.)
- Roast on middle rack until green beans are tender and chicken is cooked through, 20-25 minutes.



## **4 SERVE**

• Divide chicken, green beans, and potatoes between plates. Serve with **reserved dressing** on the side.