



# PREP & BAKE ONION CRUNCH CHICKEN

with Green Beans, Buttery Baby Potatoes & Honey Dijon Dressing

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Oven-Ready Tray



1½ oz | 3 oz  
Honey Dijon Dressing  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



¼ Cup(s) | ½ Cup(s)  
Monterey Jack Cheese  
Contains: Milk



1 | 2  
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



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### CRISPY FRIED ONIONS

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



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.

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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  $\frac{1}{2}$  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.

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