



# CRISPY KICKIN' CAYENNE CHICKEN CUTLETS

with Mashed Potatoes, Green Beans & a Honey Drizzle

## INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz  
Green Beans



2 | 2  
Scallions



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



¼ oz | ½ oz  
Frank's Seasoning Blend



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



¼ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



12 oz | 24 oz  
Potatoes\*



2 tsp | 2 tsp  
Honey



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.



## HelloCustom

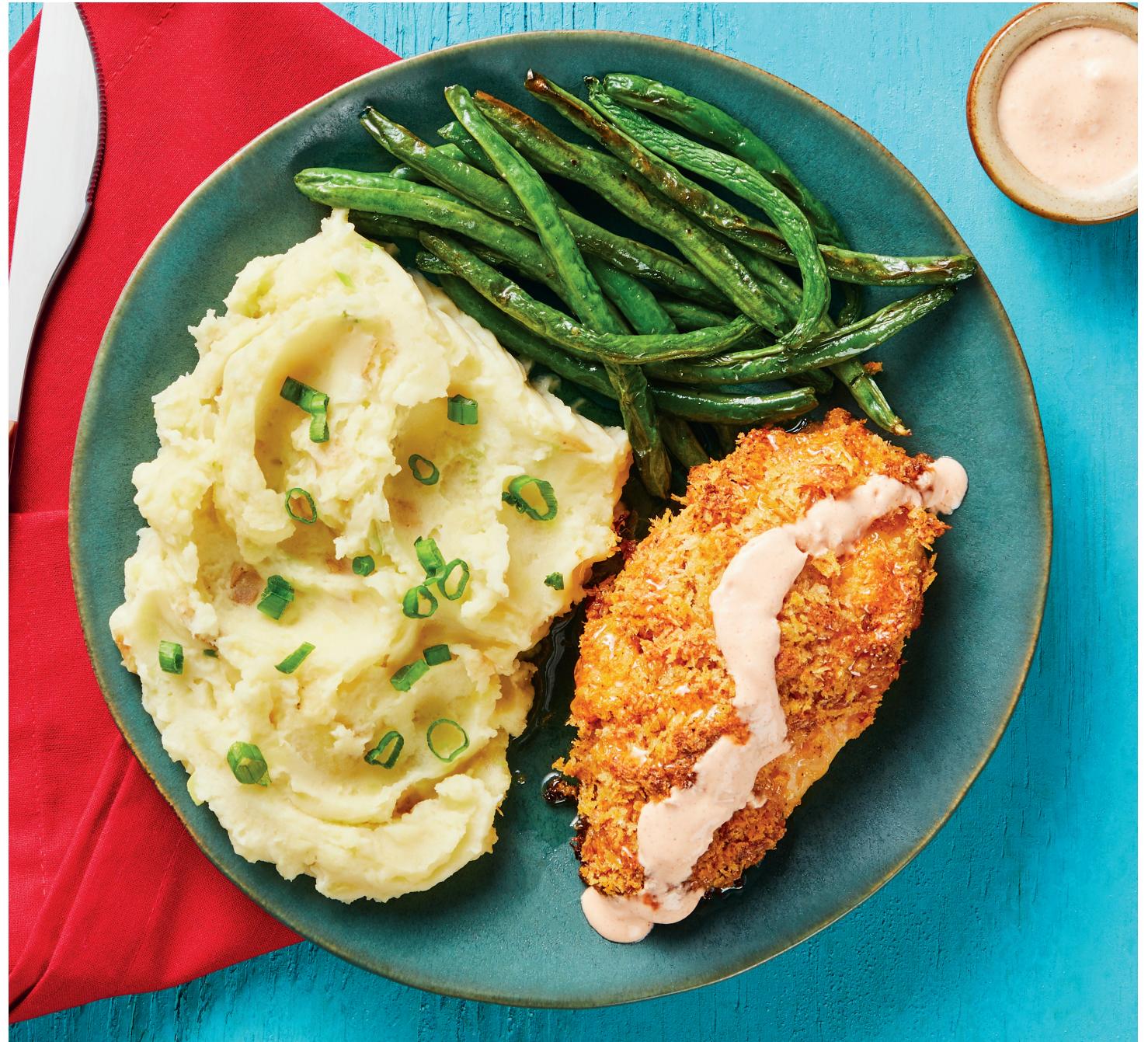
2 PERSON | 4 PERSON

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



8 oz | 16 oz  
Broccoli Florets

Calories: 650



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 730





# HELLO FRESH

## HELLO

### HONEY

A drizzle adds a deliciously sweet contrast to savory spice-crusted chicken.

### BEST SPUDS

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a dreamy consistency.

### BUST OUT

- Small bowl
- Potato masher
- Medium bowl
- Paper towels
- Medium pot
- Baking sheet
- Strainer
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) ⚡
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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



### 1 PREP & MAKE SAUCE

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim and thinly slice scallions, separating whites from greens. Trim green beans if necessary.
- In a small bowl, combine half the sour cream (you'll use the rest later), ½ tsp Frank's Seasoning (1 tsp for 4), and a big pinch of salt. (Be sure to measure the Frank's Seasoning—you'll use the rest in the next step.) Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.

⚡ Cut broccoli florets into bite-size pieces if necessary. (Save potatoes for another use.)



### 4 COAT CHICKEN

- While potatoes cook, pat chicken\* dry with paper towels and season all over with salt and pepper. Place on one side of a lightly oiled baking sheet. (For 4 servings, spread chicken out across entire sheet.)
- Mound tops of chicken with panko mixture, pressing firmly to adhere (no need to coat the undersides).



### 2 MIX PANKO

- Place 1 TBSP butter (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, 30-45 seconds.
- Stir in panko, Monterey Jack, remaining Frank's Seasoning, and a big pinch of salt and pepper.



### 5 ROAST CHICKEN & BEANS

- Toss green beans on opposite side of sheet from chicken with a large drizzle of olive oil and a pinch of salt and pepper. (For 4 servings, toss green beans on a second sheet. Roast chicken on top rack and green beans on middle rack.)
- Roast on top rack until chicken is golden brown and cooked through and green beans are tender, 15-18 minutes. TIP: If green beans are done before chicken, remove from sheet and continue roasting chicken.

⚡ After tossing green beans, push to middle of sheet. On empty side of sheet, toss broccoli with a drizzle of olive oil, salt, and pepper. Cook through the remainder of this step as instructed.



### 3 MAKE MASHED POTATOES

- Dice potatoes into ½-inch pieces. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil; cook until tender, 15-20 minutes. Reserve ½ cup potato cooking liquid, then drain.
- Add a drizzle of oil and scallion whites to empty pot over low heat; cook until softened, 1 minute.
- Return drained potatoes to pot; mash with remaining sour cream and 1 TBSP butter (2 TBSP for 4 servings) until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper.
- Keep covered off heat until ready to serve.

⚡ Skip this step for broccoli! (Save scallion whites and remaining sour cream for another use.)



### 6 FINISH & SERVE

- Transfer roasted green beans to a large bowl; toss with 1 TBSP butter until melted.
- Divide green beans, potatoes, and chicken between plates. Drizzle chicken with creamy Buffalo sauce and honey (or serve both on the side for dipping). Garnish potatoes with scallion greens and serve.

⚡ Garnish broccoli with scallion greens.

WK 2-1