



Chicken Schnitzel

with Parsley Potatoes and Mustard Green Beans

Family 40 Minutes



Chicken Thighs/Leg



Yellow Potato



Parsley



Italian Breadcrumbs



Mayonnaise



Green Beans



Whole Grain Mustard



Sour Cream



Horseradish

HELLO SCHNITZEL

German-style of thinly sliced, breaded and pan-fried meat!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, measuring spoons, plastic wrap, rolling pin, shallow dish, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg	310 g***	620 g***
Yellow Potato	300 g	600 g
Parsley	7 g	14 g
Italian Breadcrumbs	½ cup	1 cup
Mayonnaise	4 tbsp	8 tbsp
Green Beans	170 g	340 g
Whole Grain Mustard	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Horseradish	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

*** Minimum weight on chicken

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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Roast potatoes

Cut **potatoes** into quarters. Toss **potatoes** with 1 tbsp oil (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **bottom** of the oven, tossing **potatoes** halfway through cooking, until golden-brown, 25-28 min.



Sear chicken

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp oil**, then **chicken**. Pan-fry, until golden-brown, 2-3 min per side. (**NOTE:** for 4 ppl cook in batches using 1 tbsp oil for each batch) Remove the pan from heat. Transfer **chicken** to another parchment-lined baking sheet. Bake in the **middle** of the oven, until **chicken** is cooked through, 12-14 min.** Carefully wipe the pan clean.



Prep chicken

Pat **chicken thighs** dry with paper towel. Cover **each piece** with plastic wrap. Using a mallet, rolling pin, or heavy-bottomed pan, pound **each piece** until ½-inch thick. Season with **salt** and **pepper**.



Cook beans

Meanwhile, roughly chop the **parsley**. Trim **green beans**. Heat the same pan over medium-high heat. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **green beans**. Cook, stirring occasionally, 3-4 min. Reduce the heat to medium-low, then add **mustard** and **1 tbsp butter** (dbl for 4 ppl), stirring occasionally, until **green beans** are coated 1-2 min. Season with **salt** and **pepper**.



Coat chicken

Add **breadcrumbs** to a shallow dish. Coat **chicken** all over with **half the mayo** on a plate. Working with **one chicken thigh** at a time, press both sides into **breadcrumbs** to coat completely.



Finish and serve

Stir together the **sour cream**, **horseradish** and **remaining mayo** in a small bowl. Add the **roasted potatoes**, **parsley** and **1 tbsp butter** (dbl for 4 ppl) to a large bowl. Toss to coat until **butter** has melted. Divide the **parsley potatoes**, **beans** and **chicken** between plates. Spoon the **horseradish cream** over the **chicken**.

Dinner Solved!