



CRISPY CHEDDAR CHICKEN with Loaded Bacon Mashed Potatoes & Asparagus



HELLO

LOADED MASHED POTATOES

The best parts of a loaded baked potato (hello cheddar, sour cream, bacon, and chives) stirred into a creamy mash to up your side game

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 1030



Yukon Gold Potatoes



Chives



Fry Seasoning



Chicken Breasts



Bacon



Asparagus



Panko Breadcrumbs
(Contains: Wheat)



Cheddar Cheese
(Contains: Milk)



Mayonnaise
(Contains: Eggs)



Sour Cream
(Contains: Milk)

START STRONG

Don't! Toss! That! Bacon! Fat!
Instead, let it cool slightly in the pan after cooking in step 3, then transfer to a small bowl. You can stir a bit into your mashed potatoes in step 5 (you only live once!). Or, use it to pop popcorn.

BUST OUT

- Medium bowl
- Strainer
- Baking sheet
- Potato masher
- Paper towels
- Kosher salt
- Large pot
- Black pepper
- Large pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **6 oz** | **12 oz**
- Chives **¼ oz** | **½ oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Cheddar Cheese **½ Cup** | **1 Cup**
- Chicken Breasts* **12 oz** | **24 oz**
- Mayonnaise **2 TBSP** | **2 TBSP**
- Bacon* **4 oz** | **8 oz**
- Sour Cream **2 TBSP** | **4 TBSP**

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

* Bacon is fully cooked when internal temperature reaches 145 degrees.



1 PREP & MAKE CRUST

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and discard woody bottom ends from **asparagus**. Finely chop **chives**. Place **1 TBSP butter** (2 TBSP for 4) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **panko**, half the **Fry Seasoning**, half the **cheddar**, **salt**, and **pepper**.



4 ROAST ASPARAGUS & FINISH CHICKEN

Once **chicken** is lightly browned, remove sheet from oven. Carefully toss **asparagus** on empty side with a drizzle of **olive oil**, **salt**, and **pepper**. (For 4 servings, add asparagus to a second sheet; roast on middle rack.) Continue roasting until asparagus is tender and chicken is cooked through, 10-12 minutes more. **TIP:** For a deeply golden crust, broil chicken for the last 2-3 minutes.

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2 START CHICKEN

Lightly **oil** a baking sheet. Pat **chicken** dry with paper towels; season with **salt**, **pepper**, and remaining **Fry Seasoning**. Place on one side of prepared sheet (for 4 servings, spread out across entire sheet). Evenly spread a thin layer of **mayonnaise** onto tops of chicken (you might not use all the mayo); mound with **panko mixture**, pressing to adhere (no need to coat the undersides). Roast on top rack until lightly browned, 10-15 minutes (you'll add the asparagus then).



5 MASH POTATOES

Once **potatoes** are tender, reserve ½ **cup potato cooking liquid**, then drain. Return potatoes to pot and add **sour cream**, remaining **cheddar**, and **1 TBSP butter** (2 TBSP for 4 servings). Mash until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Stir in half the **bacon** and half the **chives**. Season with **salt** and **pepper**.



3 COOK POTATOES & BACON

While chicken roasts, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Meanwhile, place **bacon** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



6 SERVE

Divide **chicken**, **potatoes**, and **asparagus** between plates. Top potatoes with remaining **bacon** and **chives**. Serve.

HIGH SPEAR-ITS

You can also turn roasted asparagus into an easy appetizer by topping it with a squeeze of lemon juice and fresh-grated Parm.

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