

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



1/4 oz | 1/4 oz

Chives



1 TBSP | 2 TBSP Fry Seasoning



10 oz | 20 oz Chicken Cutlets



4 oz | 8 oz Bacon



Broccoli Florets



¼ Cup 1½ Cup Panko Breadcrumbs Contains: Wheat



1/2 Cup | 1 Cup Cheddar Cheese Contains: Milk



2 TBSP | 2 TBSP Mayonnaise Contains: Eggs



2 TBSP | 4 TBSP Sour Cream Contains: Milk

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

CRISPY CHEDDAR CHICKEN

with Loaded Bacon Mashed Potatoes & Broccoli



COOK: 40 MIN PREP: 10 MIN

CALORIES: 1020

GOURMET



BACON MY HEART

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking in step 4, 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

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

 Contains: Milk

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- * Chicken is fully cooked when internal temperature reaches 165°.
- * Bacon is fully cooked when internal temperature reaches 145°.



1 PREP & MIX CRUST

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Lightly oil a baking sheet. Wash and dry all produce.
- Dice potatoes into ½-inch pieces. Cut broccoli florets into bite-size pieces if necessary. Finely chop chives.
- Place 1 TBSP butter (2 TBSP for 4 servings) in a medium microwavesafe bowl; microwave until melted, 30 seconds. Stir in panko, half the Fry Seasoning, half the cheddar (you'll use the rest of the seasoning and cheese later), salt, and pepper.



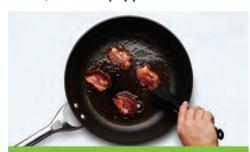
2 COAT CHICKEN

- Pat chicken* dry with paper towels; season with remaining Fry Seasoning, salt, and pepper. 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).



3 ROAST CHICKEN & BROCCOLI

- Carefully toss broccoli on opposite side of sheet from chicken with a drizzle of olive oil, salt, and pepper. (For 4 servings, add broccoli to a second sheet and roast on middle rack.)
- Roast on top rack until broccoli is browned and tender and chicken is cooked through, 15-20 minutes.
 TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.



4 COOK POTATOES & BACON

- While chicken and broccoli roast, 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.
- Reserve ½ cup potato cooking liquid, then drain and return potatoes to pot.
- 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-towellined plate. Once bacon is cool enough to handle, roughly chop.



5 MASH POTATOES

- To pot with drained potatoes, 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.



6 SERVE

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

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