



# CRISPY HOT HONEY CHICKEN

with Roasted Carrots and Chive Mashed Potatoes



## HELLO HOT HONEY

A sweet and spicy condiment that will satisfy heat-lovers

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 700**



Carrots



Chives



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)



Yukon Gold Potatoes



Fry Seasoning



Chicken Cutlets



Hot Honey

## START STRONG

In step 5, you'll be shallow-frying chicken. This is the key to developing a golden, crunchy crust. A couple of tips for nailing it: use very hot oil (i.e., shimmering) and don't crowd the pan (keep cutlets a few inches apart so they don't steam).

## BUST OUT

- Peeler
- Paper towels
- Medium pot
- Large pan
- Aluminum foil
- Potato masher
- Strainer
- Kosher salt
- Baking sheet
- Black pepper
- Vegetable oil (1 tsp + more for frying)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Carrots **4** | **8**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Chives **¼ oz** | **¼ oz**
- Fry Seasoning **1 TBSP** | **1 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Chicken Cutlets\* **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**
- Hot Honey **¾ oz** | **1½ oz**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. (**TIP:** For crispier carrots, place a foil-lined baking sheet inside the oven as it preheats.) **Wash and dry all produce.** Peel **carrots**, then cut on a diagonal into ½-inch-thick pieces. Dice **potatoes** into ½-inch pieces. Thinly slice **chives**.



## 4 BREAD CHICKEN

On a plate, combine **panko**, remaining **Fry Seasoning**, and a big pinch of **salt** and **pepper**. Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Brush chicken all over with half the **sour cream**. Working one piece at a time, coat chicken on both sides with panko mixture, pressing to adhere.



## 2 COOK POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15-20 minutes. Reserve **¼ cup potato cooking liquid** (½ cup for 4 servings), then drain and return potatoes to pot.



## 5 FRY CHICKEN AND MASH POTATOES

Heat a ¼-inch-layer of **oil** in a large pan over medium-high heat. Once oil is hot enough that a pinch of panko sizzles when added to the pan, add **chicken** and cook until panko is golden brown and chicken is cooked through, 4-5 minutes per side. Transfer to a paper-towel-lined plate. To pot with **potatoes**, add remaining **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), and half the **chives**. Mash, adding splashes of **reserved potato cooking liquid** as needed, until smooth.



## 3 ROAST CARROTS

Meanwhile, toss **carrots** on a foil-lined baking sheet (or the one you preheated) with a drizzle of **oil**, **1 tsp Fry Seasoning** (2 tsp for 4 servings), and a big pinch of **salt** and **pepper**. Roast, tossing halfway through, until lightly browned and tender, 20-25 minutes.



## 6 SERVE

Divide **chicken**, **carrots**, and **potatoes** between plates. Drizzle chicken with **hot honey** (or serve it on the side for dipping). Sprinkle potatoes with remaining **chives**.

## UN-BEE-LIEVABLE

We also love hot honey drizzled on pizza, fresh fruit, and cheese.

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