



CRISPY KICKIN' CAYENNE CHICKEN CUTLETS

with Mashed Potatoes, Buttery Broccoli & a Honey Drizzle

HALL OF FAME

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



2 | 4
Scallions



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



7.2 g | 14.4 g
Frank's Seasoning Blend



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



12 oz | 24 oz
Yukon Gold Potatoes*



2 tsp | 4 tsp
Honey



10 oz | 20 oz
Chicken Cutlets**

* The ingredient you received may be a different color.

** In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 750



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.

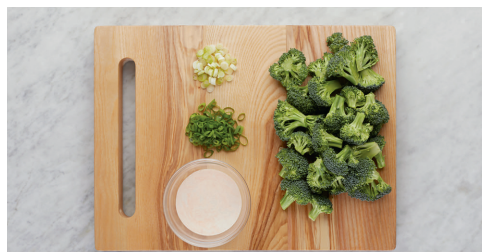
BUST OUT

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

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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. Cut **broccoli florets** into bite-size pieces 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.



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 & BROCCOLI

- Toss **broccoli** 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 broccoli on a second sheet; roast chicken on top rack and broccoli on middle rack.)
- Roast on top rack until chicken is golden brown and cooked through and broccoli is slightly crispy, 15-18 minutes. **TIP: If chicken is done before broccoli, remove from sheet and continue roasting broccoli.**



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.
- Heat a **drizzle of oil** in empty pot over low heat. Add **scallion whites** and cook until softened, 1 minute. Return 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.



6 FINISH & SERVE

- Carefully transfer roasted **broccoli** to a large bowl; add **1 TBSP butter** and toss until melted.
- Divide broccoli, **mashed potatoes**, and **chicken** between plates. Drizzle chicken with **creamy buffalo sauce** and **honey (or serve on the side for dipping)**. Garnish potatoes and chicken with **scallion greens** and serve.

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