

with Spiced Potatoes & Lemony Broccoli

SHEET PAN





INGREDIENTS



10 oz | 20 oz Chicken Cutlets



8 oz | 16 oz Broccoli Florets



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat

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2 TBSP | 4 TBSP Sour Cream

1 TBSI Fry Se

1 TBSP | 1 TBSP Fry Seasoning

1 1

Lemon

12 oz | 24 oz

Yukon Gold Potatoes

1/2 Cup | 1 Cup

Italian Cheese

Blend Contains: Milk



1 TBSP | 1 TBSP Italian Seasoning

HELLO

ITALIAN PANKO CRUST

A mixture of flaky panko breadcrumbs, cheese, and Italian seasoning delivers satisfying crunch and flavor to roasted chicken.



LIFE HACK

Use a basting brush or the back of a spoon to coat the chicken with sour cream in step 4. Just make sure to spread it evenly this will allow the panko to stick and form a delicious crust.

BUST OUT

- Zester
- Medium bowl
- Baking sheet
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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



1 PREP

- 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 1-inch pieces. Cut broccoli florets into bite-size pieces if necessary. Zest and quarter lemon.



2 MIX PANKO

 In a medium bowl, combine panko, Italian cheese, 1 tsp Italian Seasoning (2 tsp for 4 servings), 1 TBSP olive oil (2 TBSP for 4), salt, and pepper. Set aside. (Be sure to measure the Italian Seasoning; we sent more.)



3 ROAST POTATOES

- Toss potatoes on one side of a baking sheet with a large drizzle of olive oil, half the Fry Seasoning, and a pinch of salt and pepper. (For 4 servings, spread potatoes out across entire sheet and use all the Fry Seasoning; roast 20-25 minutes total.)
- Roast on top rack for 10 minutes (you'll add the chicken and broccoli then).



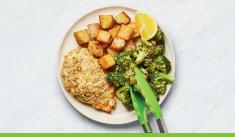
4 COAT CHICKEN

- While potatoes roast, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Evenly spread **sour cream** onto tops of chicken. Mound with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).



5 ROAST CHICKEN & BROCCOLI

- In a large bowl, toss **broccoli** with a **drizzle of olive oil**. Season with **salt** and **pepper**.
- Once potatoes have roasted 10 minutes, remove sheet from oven.
 Carefully add broccoli and coated chicken to empty side. (For 4 servings, leave potatoes roasting. Add broccoli and chicken to a second baking sheet; roast on middle rack.)
- Return to oven until potatoes are crisp, broccoli is lightly charred, and chicken is golden brown and cooked through, 15-20 minutes more.



6 FINISH & SERVE

- Toss **broccoli** with **1 TBSP butter** (2 TBSP for 4 servings), **lemon zest**, and **lemon juice** to taste.
- Divide **chicken**, **potatoes**, and broccoli between plates. Serve with any **remaining lemon wedges** on the side.