



MONTEREY JACK UN-FRIED CHICKEN

with Buttery Green Beans, Potato Wedges & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold Potatoes*



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



1 TBSP | 2 TBSP
Ranch Spice



10 oz | 20 oz
Chicken Cutlets



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



6 oz | 12 oz
Green Beans



1 tsp | 2 tsp
Sriracha



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



8 oz | 16 oz
Broccoli Florets

Calories: 690



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 770



HELLO

UN-FRIED CHICKEN

Perfectly juicy and tender on the inside and satisfyingly crunchy on the outside—no frying needed.

AS YOU LIKE IT

When we tell you to add the Sriracha “to taste” in step 5, we mean it! Start by adding just a drop to your mayo, then mix it up and give it a taste. Add more if you like a kick, or stop there if you’re not a fan of spicy food. You’re the chef, after all.

BUST OUT

- 2 Small bowls
- Baking sheet
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 3 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 produce (except green beans).**
- Cut **potatoes** into ½-inch-thick wedges.
- Cut **broccoli florets** into bite-size pieces if necessary. (**Save Yukon Gold potatoes for another use.**)



4 COAT & BAKE CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season all over with **salt** and **pepper**. Place on a plate. Spread tops of chicken with **1 tsp mayonnaise** each (**you'll use the rest in the next step**). Mound with **panko mixture**, pressing firmly to adhere (**no need to coat the undersides**).
- Once **potatoes** have roasted 5 minutes, remove sheet from oven. Carefully place chicken, coated sides up, on empty side. (**For 4 servings, leave potatoes roasting; add chicken to a second sheet and roast on middle rack.**)
- Roast until potatoes are golden brown and tender and chicken is cooked through, 15-18 minutes more.



2 MIX PANKO

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a small microwave-safe bowl; microwave until melted, 30 seconds.
- Stir in **panko, Monterey Jack, half the Ranch Spice** (**you'll use the rest in the next step**), **salt**, and **pepper**.



5 COOK BEANS & MIX MAYO

- When chicken and potatoes have 5 minutes left, pierce **green bean** bag with a fork; place bag on a plate. Microwave until tender, 1-2 minutes. (**TIP: No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.**) Transfer to a medium bowl; toss with **1 TBSP butter, salt**, and **pepper**.
- In a second small bowl, combine **remaining mayonnaise** with **Sriracha** to taste.



3 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of olive oil, remaining Ranch Spice, salt**, and **pepper**. (**For 4 servings, spread potatoes out across entire sheet; roast for 20-25 minutes.**)
- Roast on top rack for 5 minutes (**you'll add more to the sheet then**).
- Swap in **broccoli** for potatoes.



6 SERVE

- Divide **chicken, potato wedges**, and **green beans** between plates. Serve with **Sriracha mayo** on the side for dipping.

WK 11-1