



SHEET PAN MONTEREY JACK UN-FRIED CHICKEN

with Roasted Carrots, Potato Wedges & Sriracha Mayo

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



12 oz | 24 oz
Carrots



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



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 to modify your meal, follow the
HelloCustom instructions on the flip side of this card.

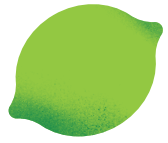


8 oz | 16 oz
Broccoli Florets

Calories: 760



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



HELLO FRESH

HELLO

UN-FRIED CHICKEN

Perfectly juicy inside and crunchy outside—no frying needed!

AS YOU LIKE IT

When we say to add Sriracha “to taste” we mean it! Start by adding a drop to the mayo—then taste to see if you want more heat.

BUST OUT

- Peeler
- Baking sheet
- 2 Small bowls
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

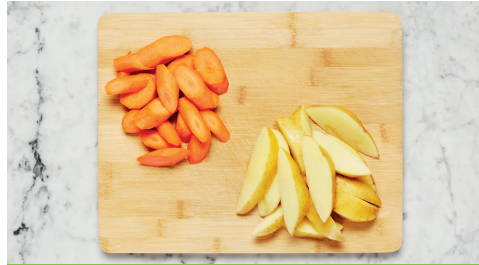
GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

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.**
- Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.

- Cut **broccoli florets** into bite-size pieces if necessary. (Save carrots for another use.)



4 COAT 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 later). Mound 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 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 ROAST CHICKEN

- Once **veggies** have roasted 5 minutes, push to one side of sheet. Carefully place **chicken**, coated sides up, on empty side. (For 4 servings, leave potatoes on top rack. Push carrots to one side of second sheet and carefully place chicken, coated sides up, on empty side. Roast on middle rack.)
- Roast until veggies are golden brown and tender and chicken is cooked through, 15-20 minutes more.

- Once **potatoes** have roasted 5 minutes, carefully toss **broccoli** on opposite side of sheet with a **drizzle of oil, salt**, and **pepper**. Push veggies to one side of sheet. Place **chicken**, coated sides up, on empty side. Cook through the rest of this step as instructed.



3 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of oil, remaining Ranch Spice, salt**, and **pepper**.
- Toss **carrots** on empty side with a **drizzle of oil, salt**, and **pepper**. (For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on middle rack.)
- Roast on top rack for 5 minutes (you'll add more to the sheet then).
- Roast **potatoes** as instructed (skip roasting carrots).



6 FINISH & SERVE

- In a second small bowl, combine **remaining mayonnaise** with **Sriracha** to taste.
- Divide **chicken, potato wedges, and carrots** between plates. Serve with **Sriracha mayo** on the side for dipping.

WK 4-1