

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes\*



12 oz | 24 oz Carrots



Y. Cup | Y. 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 Breasts



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

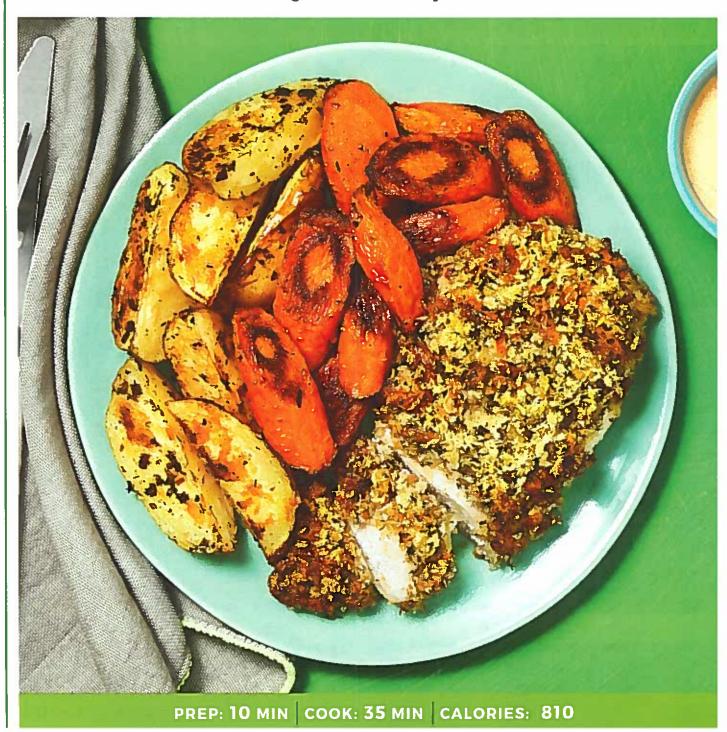
## **HELLO**

## **CRISPY CHICKEN**

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

# **CRISPY JACK CHICKEN**

with Roasted Carrots, Potato Wedges & Sriracha Mayo





## **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**

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

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#### 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.



## 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.



- 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 for 20-25 minutes total.)
- Roast on top rack for 5 minutes (you'll add more to the sheet then).



# **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 later). Mound with panko mixture, pressing firmly to adhere (no need to coat the undersides).
- Once veggies have roasted 5 minutes, remove from oven. Push veggies to one side of sheet. Carefully place chicken, coated sides up, on empty side, (For 4 servings, leave veggies roasting; add chicken to a third sheet and roast on middle rack.)
- Roast until potatoes and carrots are golden brown and tender and chicken is cooked through. 15-20 minutes more.



# 5 MIX MAYO

 Meanwhile, in a second small bowl, combine remaining mayonnaise with Sriracha to taste



## 6 SERVE

 Divide chicken, potato wedges, and carrots between plates. Serve with Sriracha mayo on the side for dipping.