



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
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 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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO FRESH

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)
Contains Milk

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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.



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.



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 MIX MAYO

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



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



6 SERVE

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

*Chicken is fully cooked when internal temperature reaches 165°