



## 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**

# MONTEREY JACK UN-FRIED CHICKEN

with Buttery Green Beans, Potato Wedges & Sriracha Mayo



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



# HELLO FRESH

## 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  $\frac{1}{2}$ -inch-thick wedges.
  - Cut **broccoli florets** into bite-size pieces if necessary. **(Save Yukon Gold potatoes for another use.)**



#### 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**.



#### 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.



#### 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.



#### 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.



#### 6 SERVE

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