



# CRISPY CHICKEN THIGHS

with a Cucumber Tomato Salad and Brown Butter Corn



## HELLO

### BROWN BUTTER

Toasting butter in the pan gives it an incredible nutty flavor and aroma.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 690**



Corn on the Cob



Grape Tomatoes



Lemon



Fry Seasoning



Sour Cream  
(Contains: Milk)



Persian Cucumbers



Chives



Panko Breadcrumbs  
(Contains: Wheat)



Chicken Thighs

## START STRONG

To prep the corn, lay the cob flat on your cutting board and cut down the sides to remove the kernels, rotating as necessary to get them all.

## BUST OUT

- 2 Medium bowls
- Large bowl
- 2 Large pans
- Olive oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                     |                 |
|---------------------|-----------------|
| • Corn on the Cob   | 1   2           |
| • Persian Cucumbers | 2   4           |
| • Grape Tomatoes    | 4 oz   4 oz     |
| • Chives            | ¼ oz   ¼ oz     |
| • Lemon             | 1   2           |
| • Panko Breadcrumbs | ½ Cup   1 Cup   |
| • Fry Seasoning     | 1 TBSP   2 TBSP |
| • Chicken Thighs    | 12 oz   24 oz   |
| • Sour Cream        | 2 TBSP   4 TBSP |

## HELLO WINE

PAIR WITH



[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Cut **corn kernels** from cob. Slice **cucumbers** into thin rounds. Halve **tomatoes** lengthwise. Thinly slice **chives**. Cut **lemon** into wedges.



## 4 COOK CHICKEN

Heat a large drizzle of **olive oil** in a large pan over medium-high heat (use an ovenproof pan if you have one). Add **chicken** and cook until crust is browned, 3-4 minutes per side. (**TIP:** Lower heat if crumbs brown too fast.) Transfer pan to oven and roast chicken until no longer pink in center, about 8 minutes (transfer chicken to a baking dish first if your pan isn't ovenproof).



## 2 TOSS SALAD

Place **cucumbers, tomatoes, 1 TBSP chives**, and a large drizzle of **olive oil** in a medium bowl and toss to combine. Season with **salt and pepper**. Set aside.



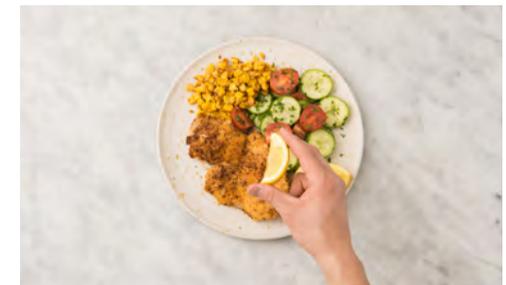
## 5 COOK CORN

Meanwhile, melt **1 TBSP butter** in another large pan over medium heat. Add **corn** and cook, tossing, until kernels are a deep golden and butter is slightly browned and nutty-smelling. Season with **salt and pepper**.



## 3 CRUST CHICKEN

Stir together **panko, fry seasoning**, and a large pinch of **salt and pepper** in a large bowl. In another medium bowl, toss **chicken** with **sour cream** and a large pinch of salt and pepper, coating all over. Press chicken into panko mixture, coating all over in crumbs.



## 6 PLATE AND SERVE

Divide **corn, salad, and chicken** between plates. Squeeze a bit of **lemon** over chicken. Garnish with remaining **chives** and serve with any remaining lemon wedges on the side.

## IRRESISTIBLE!

All the crunchy goodness of fried chicken without the actual frying

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