



CRISPY SOUTHWESTERN CHICKEN CUTLETS

with Monterey Jack, Mashed Potatoes, and Roasted Poblanos and Onions



HELLO SOUR CREAM

This cool, creamy spread adds tang to mashed potatoes and acts as a binder for the chicken's crispy coating.

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



Yukon Gold Potatoes



Poblano Peppers



Monterey Jack Cheese
(Contains: Milk)



Chili Powder



Sour Cream
(Contains: Milk)



Yellow Onions



Panko Breadcrumbs
(Contains: Wheat)



Southwest Spice Blend



Chicken Cutlets



Hot Sauce

START STRONG

Use a basting brush or the back of a spoon to coat the chicken with sour cream in step 3. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Potato masher
- Medium bowl
- Baking sheet
- Olive oil (4 tsp)
- Vegetable oil (1 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Yellow Onions 2
- Poblano Peppers 2
- Panko Breadcrumbs 1 Cup
- Monterey Jack Cheese ½ Cup
- Southwest Spice Blend 2 tsp
- Chili Powder 2 tsp
- Chicken Cutlets 20 oz
- Sour Cream 8 TBSP
- Hot Sauce 2 tsp

WINE CLUB

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1 COOK POTATOES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 1 inch. Bring to a boil over medium-high heat and cook until tender, 15-18 minutes. Reserve ¾ **cup cooking water**, then drain and return to pot. Cover.



4 BAKE CHICKEN AND VEGGIES

Toss **onions** and **poblanos** on other side of sheet with a large drizzle of **olive oil, salt, pepper**, and remaining **chili powder**. (**TIP:** Divide chicken and veggies between 2 sheets, if necessary, to encourage even browning.) Bake until **chicken** is browned and cooked through and veggies are tender and slightly crispy, 15-18 minutes.



2 PREP

Meanwhile, halve, peel, and thinly slice **onions**. Halve, deseed, and thinly slice **poblanos**. In a medium bowl, combine **panko, cheese**, a large drizzle of **olive oil, 2 tsp Southwest Spice** (we sent more), half the **chili powder, salt, and pepper**.



5 MASH POTATOES

Using a potato masher or fork, mash **potatoes** until mostly smooth. Stir in remaining **sour cream, 4 TBSP butter**, and half the **reserved cooking water**. (**TIP:** If mixture is too thick, stir in remaining reserved water, a splash at a time, until creamy.) Season with **salt and pepper**.



3 COAT CHICKEN

Lightly **oil** a baking sheet (or spray sheet with nonstick cooking spray). Pat **chicken** dry with paper towels; season with **salt and pepper** and place on one side of prepared sheet. Evenly brush tops of chicken with half the **sour cream** (save the rest for later). Sprinkle **panko mixture** onto brushed sides, pressing to adhere.



6 SERVE

Divide **mashed potatoes** and **chicken** between plates. Top with **roasted veggies**. (For picky eaters, serve the veggies on the side.) Serve with **hot sauce** for drizzling over.

FRESH TALK

Did you know that the chicken is the closest living relative to Tyrannosaurus rex?

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