

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
- Kosher salt
- Baking sheet
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz | 24 oz**
- Yellow Onion **1 | 2**
- Poblano Pepper **1 | 2**
- Panko Breadcrumbs **½ Cup | 1 Cup**
- Monterey Jack Cheese **¼ Cup | ½ Cup**
- Chili Powder **1 tsp | 2 tsp**
- Southwest Spice Blend **1 TBSP | 1 TBSP**
- Chicken Cutlets* **10 oz | 20 oz**
- Sour Cream **4 TBSP | 8 TBSP**
- Hot Sauce **1 tsp | 2 tsp**

* Chicken is fully cooked when internal temperature reaches 165 degrees.



1 COOK POTATOES

Adjust rack to top position (top and middle positions for 4 servings) 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 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash in step 5.



4 ROAST CHICKEN & FINISH VEGGIES

Once **veggies** have roasted 5 minutes, remove sheet from oven; carefully add **chicken** to empty side. (For 4 servings, add chicken to a second baking sheet; roast on middle rack.) Roast until chicken is browned and cooked through and veggies are tender and slightly crisp, 15-18 minutes. **TIP:** If veggies are done before chicken, remove from sheet and continue roasting chicken.

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2 PREP & START VEGGIES

Meanwhile, halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **poblano** into strips. In a medium bowl, combine **panko**, **Monterey Jack**, a drizzle of **olive oil**, half the **chili powder**, **1 tsp Southwest Spice** (2 tsp for 4; we sent more), **salt**, and **pepper**. Set aside. Toss onion and poblano on one side of a baking sheet with a large drizzle of **olive oil**, **salt**, **pepper**, and remaining chili powder. (For 4, spread out across entire sheet.) Roast for 5 minutes.



5 MASH POTATOES

Meanwhile, mash **potatoes** until mostly smooth. Stir in **2 TBSP butter** (4 TBSP for 4 servings) and remaining **sour cream**. Add splashes of **reserved potato cooking liquid** as needed until smooth and creamy. Season with **salt** and **pepper**.



3 COAT CHICKEN

While veggies roast, pat **chicken** dry with paper towels; season with **salt** and **pepper**. Evenly brush tops of chicken with half the **sour cream** (you'll use the rest later). Mound **panko mixture** onto brushed sides, pressing firmly to adhere. Drizzle each piece of coated chicken with **oil**.



6 SERVE

Divide **chicken** and **mashed potatoes** between plates. Top with **roasted veggies**. Serve with **hot sauce** for drizzling over if desired.

GOOD CLUCK

For an upgraded childhood favorite, try coating chicken tenders with this spicy, cheesy panko mixture.



CRISPY SOUTHWESTERN CHICKEN CUTLETS

with Monterey Jack, Mashed Potatoes & Roasted Veggies



HELLO SOUR CREAM

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



Yukon Gold Potatoes



Poblano Pepper



Monterey Jack Cheese
(Contains: Milk)



Chili Powder



Sour Cream
(Contains: Milk)



Yellow Onion



Panko Breadcrumbs
(Contains: Wheat)



Southwest Spice Blend



Chicken Cutlets



Hot Sauce

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 710