



Chicken Schnitzel

with Dill-Garlic Smashed Potatoes and Apple Slaw

35 Minutes



Chicken Breasts



Mayonnaise



Panko Breadcrumbs



Russet Potato



Dill



Garlic Salt



Coleslaw Cabbage Mix



Gala Apple



Dijon Mustard



White Wine Vinegar

HELLO DILL

This delicate herb comes from the same family as parsley and celery!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Dill Guide for Step 5:

- Mild: 1 tsp
- Dilly: 2 tsp
- Extra-dilly: 1 tbsp

Bust out

Baking sheet, vegetable peeler, measuring spoons, potato masher, shallow dish, strainer, box grater, large bowl, parchment paper, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Mayonnaise	4 tbsp	8 tbsp
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	460 g	920 g
Dill	7 g	7 g
Garlic Salt	1 tsp	2 tsp
Coleslaw Cabbage Mix	170 g	340 g
Gala Apple	1	2
Dijon Mustard	1 tbsp	2 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

• Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Reserve **¼ cup cooking water** (dbl for 4 ppl), then drain and return **potatoes** to the same pot, off heat.



Make apple slaw

While **chicken** bakes, combine **remaining mayo, Dijon, vinegar** and **1 tsp sugar** (dbl for 4 ppl) in a large bowl. Core, then grate **apple**. Add **coleslaw cabbage mix** and **apples** to the large bowl with **dressing**. Season with **salt** and **pepper**, then toss to combine.



Prep chicken

While **potatoes** cook, pat **chicken** dry with paper towels. Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book. Season both sides with **half the garlic salt** and **pepper**. Add **panko** to a shallow dish. Coat **chicken** all over with **half the mayo**. Working with **one chicken breast** at a time, press both sides into **panko** to coat completely.



Finish potatoes

Roughly chop **dill**, then add to **potatoes**. (**NOTE:** Reference dill guide.) Roughly mash **reserved cooking water, 2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **remaining garlic salt** and **pepper**, then stir to combine.



Cook chicken

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Pan-fry until golden-brown, 2-3 min per side. (**NOTE:** For 4 ppl, cook in 2 batches, using 1 tbsp oil per batch.) Remove the pan from heat, then transfer **chicken** to a parchment-lined baking sheet. Bake in the **middle** of the oven until **chicken** is cooked through, 12-14 min.**



Finish and serve

Divide **dill-garlic smashed potatoes, apple slaw** and **chicken schnitzel** between plates.

Dinner Solved!