



# Chicken Schnitzel

with Garlic Potatoes and Spring Salad

40 Minutes



Chicken Thighs



Yellow Potato



Italian Breadcrumbs



Mayonnaise



Spring Mix



Red Wine Vinegar



Garlic, cloves



Horseradish



Mini Cucumber



Dijon Mustard

## HELLO SCHNITZEL

*A schnitzel is a thin slice of meat that is breaded before frying!*

## Start here

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

## Bust out

2 Baking sheets, medium bowl, measuring spoons, plastic wrap, rolling pin, shallow dish, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs *	280 g	560 g
Yellow Potato	360 g	720 g
Italian Breadcrumbs	4 tbsp	8 tbsp
Mayonnaise	4 tbsp	8 tbsp
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic, cloves	1	2
Horseradish	1 tbsp	2 tbsp
Mini Cucumber	66 g	132 g
Dijon Mustard	1 tbsp	2 tbsp
Unsalted Butter*	½ tsp	1 tsp
Sugar*	¼ tsp	½ tsp
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.*

## Contact

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## Roast potatoes

- Quarter **potatoes**.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, tossing halfway through, until golden-brown, 25-28 min.



## Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil**, then **chicken**. (**NOTE:** For 4 ppl, cook in batches, using 1 tbsp oil per batch.) Pan-fry until golden-brown, 2-3 min per side.
- Remove the pan from heat. Transfer **chicken** to another parchment-lined baking sheet.
- Bake in the **middle** of the oven until **chicken** is cooked through, 8-14 min.\*\*
- Carefully wipe the pan clean.



## Prep chicken

- Meanwhile, pat **chicken** dry with paper towels.
- Cover **each chicken thigh** with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, pound **each chicken thigh** until ½-inch thick.
- Season with **salt** and **pepper**.



## Prep salad

- Peel, then mince or grate **garlic**.
- Cut **cucumber** into ¼-inch rounds.
- Add **vinegar**, **half the Dijon**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **cucumbers**, then toss to coat. Set aside.



## Coat chicken

- Add **breadcrumbs** to a shallow dish.
- Coat **chicken** all over with **half the mayo**.
- Working with **one chicken thigh** at a time, press both sides into **breadcrumbs** to coat completely.



## Finish and serve

- Add **potatoes**, **¼ tsp garlic** and **½ tsp butter** (dbl both for 4 ppl) to a medium bowl. Toss gently until **butter** melts and **potatoes** are coated.
- Combine **horseradish**, **remaining Dijon** and **remaining mayo** in a small bowl.
- Add **spring mix** to the large bowl with **cucumbers** and **dressing**. Toss to combine.
- Divide **garlic potatoes**, **salad** and **chicken schnitzel** between plates.
- Spoon **horseradish sauce** over **chicken**.

## Dinner Solved!