



Crispy Skinned Chicken and Biscuits

with Asparagus and Sweet Potato Mash

Special 50 Minutes



Spatchcock Chicken



All-Purpose Flour



Baking Powder



Mayonnaise



Sour Cream



Chives



Maple Syrup



Sweet Potato



Smoked Paprika-Garlic Blend



Asparagus



Cheddar Cheese, shredded

HELLO DIY BISCUITS

Cheesy, flakey biscuits are as easy as 1-2-3!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, aluminum foil, large bowl, parchment paper, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Spatchcock Chicken ♦	½	1
All-Purpose Flour	1 ½ cup	3 cup
Baking Powder	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Chives	7 g	14 g
Maple Syrup	2 tbsp	4 tbsp
Sweet Potato	340 g	680 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Asparagus	227 g	454 g
Cheddar Cheese, shredded	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 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 our meal kit labels for the most current allergen 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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Roast chicken

Pat **chicken** dry with paper towels, then arrange on a parchment-lined baking sheet. Season with **salt, pepper** and **Smoked Paprika-Garlic Blend**. Drizzle with **1 tbsp oil** (dbl for 4 ppl). Roast in the top of the oven, until golden-brown and cooked through, 35-40 min.**



Bake biscuits

Cut the **biscuit disc** into 8 equal wedges. (**NOTE:** You will have 16 wedges for 4 ppl.) Transfer **biscuits** to another parchment-lined baking sheet. Bake in the middle of the oven, until puffed up and golden, 10-12 min.



Cook sweet potatoes

While **chicken** roasts, peel, then cut **sweet potatoes** into ½-inch pieces. Combine **sweet potatoes, 1 tsp salt** and **enough water** to cover (approx. 1 inch) in a large pot. (**NOTE:** 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.



Cook asparagus

While **biscuits** bake, trim bottom 1-inch from **asparagus** and discard, then cut into 1-inch pieces. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **asparagus**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Transfer **asparagus** to a plate and cover to keep warm.



Make biscuits

While **sweet potatoes** cook, thinly slice **chives**. Stir together **mayo, sour cream, chives, cheese, baking powder, 2 tbsp water, 1 tsp sugar** and **½ tsp salt** (dbl all for 4 ppl) in a large bowl. Add **flour** and stir until just combined. Using your hands, press **dough** together into a loose ball. Flatten **dough** and press into a 1-inch thick disc. (**NOTE:** Halve **dough** and make two discs for 4 ppl.)



Finish and serve

When **sweet potatoes** are fork-tender, drain and return to the same pot, off heat. Add **maple syrup** and **2 tbsp butter** (dbl for 4 ppl) to the **sweet potatoes**. Using a masher, mash together until smooth. Season with **salt** and **pepper**. Carve **chicken**. Divide **mash, chicken, asparagus** and **biscuits** between plates.

Dinner Solved!