



Crispy-Skinned Chicken and Biscuits

with Green Beans and Sweet Potato Mash

Special

55 Minutes



Spatchcock Chicken



All-Purpose Flour



Baking Powder



Mayonnaise



Sour Cream



Chives



Maple Syrup



Sweet Potato



Smoked Paprika-Garlic Blend



Green Beans



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, parchment paper, paper towels, vegetable peeler, measuring spoons, large pot, large bowl, large non-stick pan, aluminium foil, colander, potato masher

Ingredients

	2 Person	4 Person
Spatchcock Chicken *	½	1
All-Purpose Flour	1 ½ cups	3 cups
Baking Powder	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Sour Cream	6 tbsp	12 tbsp
Chives	7 g	7 g
Maple Syrup	2 tbsp	4 tbsp
Sweet Potato	340 g	680 g
Smoked Paprika-Garlic Blend	1 tbsp	2 tbsp
Green Beans	170 g	340 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 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 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 **biscuit dough 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. Add **sweet potatoes, 1 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.



Cook green beans

While **biscuits** bake, trim **green beans**. Heat a large non-stick pan over medium heat. When hot, add **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Add **½ tbsp oil** (dbl for 4 ppl). Cook, stirring often, until coated, 1 min. Season with **salt** and **pepper**. Transfer **green beans** to a plate and cover with foil to keep warm.



Make biscuit dough

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**, then stir until just combined. Using your hands, form **dough** into a loose ball. Flatten **dough** and press into a 1-inch-thick disc. (NOTE: For 4 ppl, halve dough and make 2 discs.)



Finish and serve

When **sweet potatoes** are fork-tender, drain and return them to the same pot, off heat. Mash **maple syrup** and **2 tbsp butter** (dbl for 4 ppl) into **sweet potatoes** until smooth. Season with **salt** and **pepper**. Carve **chicken**. Divide **mash, chicken, green beans** and **biscuits** between plates.

Dinner Solved!