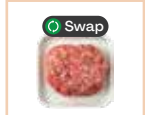




# Golden Chicken Patties

## with Cream Cheese Mashed Potatoes and Aioli

Family Friendly 25 - 35 Minutes



Ground Beef  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **×2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



The recent weather conditions that have caused supply challenges across North America has impacted our regular supply of fresh produce, and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!



Ground Chicken  
250 g | 500 g



Yellow Potato  
350 g | 700 g



Sugar Snap Peas  
113 g | 227 g



Italian Breadcrumbs  
2 tbsp | 4 tbsp



Parmesan Cheese, grated  
1/4 cup | 1/2 cup



Cream Cheese  
1 | 2



Mayonnaise  
4 tbsp | 8 tbsp



Zesty Garlic Blend  
1 tbsp | 2 tbsp

**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.

**Pantry items** | Milk, unsalted butter, oil, salt, pepper

**Cooking utensils** | Colander, measuring spoons, potato masher, large bowl, small bowl, large pot, large non-stick pan

1



### Prep and cook potatoes

- Before starting, wash and dry all produce.

- Cut **potatoes** into 1-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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.

2



### Make aioli

- Meanwhile, add **mayo** and **½ tsp** (1 tsp) **Zesty Garlic Blend** to a small bowl.
- Season with **salt** and **pepper**, to taste, then stir to combine.

3



### Form patties

Swap | **Ground beef**

- Combine **Parmesan**, **breadcrumbs**, **remaining Zesty Garlic Blend** and **¼ tsp** (½ tsp) **salt** in a large bowl.
- Add **chicken**. Season with **pepper**, then combine.
- Form **mixture** into **four 3-inch-wide patties** (8 patties for 4 ppl).

4



### Cook patties

- Heat a large non-stick pan over medium heat.
- When the pan is hot, add **1 tbsp oil**, then **patties**. (**NOTE:** Don't overcrowd the pan; cook patties in 2 batches if needed, using 1 tbsp oil per batch.)
- Pan-fry until golden-brown and cooked through, 3-4 min per side. **\*\* (TIP:** Reduce heat to medium-low if patties are browning too quickly.)
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.

5



### Prep and cook snap peas

Sub | **Broccoli**

- Meanwhile, trim **snap peas**.
- Reheat the same pan over medium.
- When the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **snap peas**. Season with **salt** and **pepper**.
- Cook, stirring often, until tender-crisp, 4-5 min. (**TIP:** You can skip this step if you prefer your snap peas to be cold and crunchy for dipping!)

6



### Finish and serve

- Roughly mash **cream cheese**, **3 tbsp** (6 tbsp) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes** until creamy.
- Season with **salt** and **pepper**, to taste. (**TIP:** Warm the pot of mashed potatoes over low heat if you want cream cheese and butter to melt faster!)
- Divide **chicken patties**, **mashed potatoes** and **snap peas** between plates.
- Serve **aioli** alongside for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Form patties

Swap | **Ground Beef**

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken**.\*\*

### 5 | Prep and cook broccoli

Sub | **Broccoli**

If you've received **broccoli**, cut into bite-sized pieces. Continue to follow the recipe as instructed, subbing **broccoli** in for **snap peas**. Then, increase pan-fry cook time to 5-6 min to ensure a tender-crisp bite.

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

\*\* Cook to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.