



Golden Chicken Patties

with Cream Cheese Smashed Potatoes and Aioli

Family Friendly

30 Minutes



Ground Chicken



Yellow Potato



Sugar Snap Peas



Italian Breadcrumbs



Parmesan Cheese, grated



Cream Cheese



Seasoned Salt



Mayonnaise



Garlic Puree

HELLO CREAM CHEESE

This versatile soft cheese is great for both sweet and savoury applications!

Start here

Before starting, wash and dry all produce.

Garlic Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

Colander, measuring spoons, large bowl, small bowl, large pot, large non-stick pan, potato masher

Ingredients

	2 Person	4 Person
Ground Chicken *	250 g	500 g
Yellow Potato	360 g	720 g
Sugar Snap Peas	113 g	227 g
Italian Breadcrumbs	¼ cup	½ cup
Parmesan Cheese, grated	¼ cup	½ cup
Cream Cheese	43 g	86 g
Seasoned Salt	½ tbsp	1 tbsp
Mayonnaise	4 tbsp	8 tbsp
Garlic Puree	1 tbsp	2 tbsp
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 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.

Contact

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Prep and cook potatoes

- 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.



Cook patties

- Heat a large non-stick pan over medium heat.
- When 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. **
- Transfer **patties** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.



Make aioli

- Meanwhile, add **mayo** and **½ tsp garlic puree** to a small bowl. (**NOTE:** Reference garlic guide.)
- Season with **¼ tsp seasoned salt** (dbl for 4 ppl) and **pepper**, then stir to combine.



Cook snap peas (optional)

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



Form patties

- Combine **Parmesan**, **breadcrumbs**, **remaining garlic puree** and **¾ tsp seasoned salt** (dbl for 4 ppl) in a large bowl.
- Add **chicken**. Season with **pepper**, then combine.
- Form **mixture** into **four 3-inch-wide patties** (8 patties for 4 ppl).



Finish and serve

- Roughly mash **cream cheese**, **2 tbsp milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Divide **chicken patties**, **smashed potatoes** and **snap peas** between plates.
- Serve **aioli** alongside for dipping.

Dinner Solved!