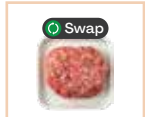




Golden Chicken Patties

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)



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

- 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**.**

* 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.