



Cheesy Roasted Chicken

with Green Peas and Roasted Potatoes

Family Friendly 25-35 Minutes



Chicken Breasts



White Cheddar Cheese, shredded



Cream Cheese



Garlic Salt



Russet Potato



Green Peas



Green Onion



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HELLO CHEDDAR CHEESE

Earthy, slightly sharp and the perfect flavour enhancer for many recipes!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, parchment paper, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
White Cheddar Cheese, shredded	½ cup	1 cup
Cream Cheese	43 g	86 g
Garlic Salt	¾ tsp	1 ½ tsp
Russet Potato	460 g	920 g
Green Peas	113 g	227 g
Green Onion	1	2
Unsalted Butter*	1 tbsp	2 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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1 Prep and roast potatoes

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **½ tsp garlic salt** (dbl for 4 ppl) and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the top and bottom of the oven, rotating sheets halfway through.)



4 Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden, 2-3 min per side.
- Transfer **chicken** to the prepared baking sheet, then top with **cheese mixture**.
- Roast in the **middle** of the oven until cooked through, 8-10 min.**



2 Prep cheese mixture

- Meanwhile, thinly slice **green onion**.
- Add **cream cheese** to a small bowl. Stir to soften, 1-2 min.
- Add **cheddar cheese** and **half the green onions**. Season with **pepper**, then stir to combine.
- Set aside.



5 Cook peas

- Meanwhile, heat the same pan over medium.
- When hot, add **peas** and **¼ cup water** (dbl for 4 ppl). Cook, stirring occasionally, until **water** is evaporated, 4-5 min.
- Add **1 tbsp butter** (dbl for 4 ppl) and **remaining green onions**. Cook, stirring occasionally, until **butter** is melted and **green onions** are tender, 1-2 min.
- Season with **salt** and **pepper**, to taste.



3 Prep chicken

- Pat **chicken** dry with paper towels.
- Season **chicken** all over with **¼ tsp garlic salt** (dbl for 4 ppl) and **pepper**.
- Line a baking sheet with parchment paper. Set aside.



6 Finish and serve

- Slice **cheesy chicken**.
- Divide **potatoes**, **peas** and **chicken** between plates.

Dinner Solved!