



Golden Chicken Patties

with Cream Cheese Mashed Potatoes and Aioli

Family Friendly

25-35 Minutes



Ground Chicken



Russet Potato



Sugar Snap Peas



Italian Breadcrumbs



Parmesan Cheese, grated



Cream Cheese



Garlic Salt



Mayonnaise



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HELLO CREAM CHEESE

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

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Vegetable peeler, colander, measuring spoons, potato masher, large bowl, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Chicken ♦	250 g	500 g
Russet Potato	460 g	920 g
Sugar Snap Peas	113 g	227 g
Italian Breadcrumbs	2 tbsp	4 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Cream Cheese	43 g	86 g
Garlic Salt	1 tsp	2 tsp
Mayonnaise	4 tbsp	8 tbsp
Milk*	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

♦ 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 cook potatoes

- Peel, then 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.

4



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. (** **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.

2



Make aioli

- Meanwhile, add **mayo** and **¼ tsp** (½ tsp) **garlic salt** to a small bowl. Season with **pepper**, then stir to combine.

5



Cook snap peas (optional)

- Meanwhile, trim **snap peas**.
- Reheat the same pan over medium.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **snap peas**. Season with **remaining garlic 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!)

3



Form patties

- Combine **Parmesan**, **breadcrumbs** 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).

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.
- Divide **chicken patties**, **mashed potatoes** and **snap peas** between plates.
- Serve **aioli** alongside for dipping.

Dinner Solved!