

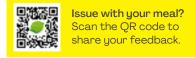
Golden Chicken Patties

with Cream Cheese Smashed Potatoes and Aioli

Family Friendly

Prepped in 10

25-35 Minutes







Ground Chicken







Yellow Potato

Sugar Snap Peas







Italian Breadcrumbs

Parmesan Cheese,





Cream Cheese

grated

Mayonnaise



Zesty Garlic Blend



This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

• Before starting, wash and dry all produce.

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

Bust out

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

Ingredients

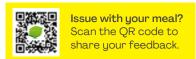
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|-------------------------|----------|----------|
| | 2 Person | 4 Person |
| Ground Chicken • | 250 g | 500 g |
| Beyond Meat® | 2 | 4 |
| Yellow Potato | 350 g | 700 g |
| Sugar Snap Peas | 113 g | 227 g |
| Italian Breadcrumbs | 2 tbsp | 4 tbsp |
| Parmesan Cheese, grated | 1/4 cup | ½ cup |
| Cream Cheese | 1 | 2 |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Zesty Garlic Blend | 1 tbsp | 2 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, 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.





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.



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.



Form patties

- Combine Parmesan, breadcrumbs, remaining Zesty Garlic Blend and 1/4 tsp (1/2 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).

If you've opted to get **Beyond Meat**®, prepare and cook the **patties** in the same way the recipe instructs you to cook the **chicken patties**.



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.



Meanwhile, trim snap peas.

- Reheat the same pan over medium.
- When 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!)



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!