



PECAN-CRUSTED CHICKEN

with Honey Mustard Sauce & Mixed Greens Apple Salad

INGREDIENTS

2 PERSON | 4 PERSON



½ oz | 1 oz
Pecans
Contains: Tree Nuts



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 2 TBSP
Fry Seasoning



2 tsp | 4 tsp
Honey



2 tsp | 4 tsp
GREY POUPON®
Dijon Mustard



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Chicken Cutlets



1 | 2
Apple



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs, Fish,
Milk



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

PECAN CRUST

Chopped nuts are mixed with panko and melted butter for the ultimate crispy chicken coating.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 650



GREY POUPON® DIJON MUSTARD

Experience joie de vivre by adding GREY POUPON® Dijon Mustard to your favorite recipes. Whether it's for lunch or a dinner party, savor every moment.



GOLD (B)RUSH

In step 4, we prefer to use a basting brush for the job, but if you don't have one, simply use the back of a spoon.

BUST OUT

- Medium bowl
- Small bowl
- Paper towels
- Baking sheet
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Finely chop **pecans** (or crush in their bag with a heavy pan or rolling pin).



2 MAKE CRUST

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl. Microwave until melted, 30 seconds.
- Let cool slightly, then stir in **chopped pecans, panko, half the Fry Seasoning** (you'll use the rest later), a drizzle of olive oil, and a pinch of salt and pepper.



3 MAKE SAUCE

- In a small bowl, combine **honey, GREY POUPON® Dijon Mustard,** and **mayonnaise.**



4 COOK CHICKEN

- Pat **chicken*** dry with paper towels; season with **remaining Fry Seasoning, salt,** and **pepper.** Place on a **lightly oiled** baking sheet.
- Evenly spread tops of chicken with a **thin layer of honey mustard sauce** (save the rest for serving). Mound with **pecan mixture,** pressing firmly to adhere (no need to coat the undersides).
- Roast on middle rack until crust is golden brown and chicken is cooked through, 15-20 minutes.



5 MAKE SALAD

- Meanwhile, halve, core, and thinly slice **apple.**
- In a large bowl, toss **mixed greens** and apple with **Caesar dressing.** Season with **salt** and **pepper.**



6 SERVE

- Divide **chicken** and **salad** between plates. Drizzle chicken with **remaining honey mustard sauce.**

*Chicken is fully cooked when internal temperature reaches 165°.