



## HELLO

### FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

### BUST OUT

2 PERSON | 4 PERSON

- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 2 tsp)



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# PRESTO! PESTO CAPRESE CHICKEN SANDOS

Arugula Balsamic Salad & Fresh Mozzarella

## FAST & FRESH

BOX TO PLATE: 15 MINUTES



CALORIES: 970

### 1 SIZZLE



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Garlic Powder



½ Cup | 1 Cup  
Pesto  
Contains: Milk



4 oz | 8 oz  
Fresh Mozzarella  
Contains: Milk

- Cut **mozzarella** into ½-inch slices.
- Pat **chicken\*** dry; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ½ inch thick. Season all over with **garlic powder, salt, and pepper**.
- Drizzle **oil** in a hot large pan. Add **chicken**; cook until browned and cooked through, 3-5 minutes per side. **TIP: While chicken cooks, move on to the next step!**
- In the last minute of cooking, carefully spoon **half the pesto** over **chicken**; top with a layer of **sliced mozzarella**. Cover pan until cheese melts.



### 2 PREP



1 | 2  
Tomato



2 | 4  
Ciabattas  
Contains: Soy, Wheat

- **Wash and dry produce.**
- Thinly slice **tomato** into rounds.
- Halve and toast **ciabattas**.



### 3 ASSEMBLE



4 oz | 8 oz  
Arugula

- In a medium bowl, toss **arugula** with a **drizzle of olive oil** (large drizzle for 4).
- Spread cut sides of **ciabatta halves** with **remaining pesto**.
- Place **cheesy pesto chicken** on **bottom ciabatta halves**. Top with **tomato** and as much **arugula** as you like. Close **sandwiches**.



### 4 SERVE



5 tsp | 10 tsp  
Balsamic Glaze



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk

- Drizzle **remaining arugula** with as much **balsamic glaze** as you like; sprinkle with **Parmesan**. Serve **salad** alongside **sandwiches**.



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