

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
- Medium bowl

• Large pan

- Mallet
- Medi
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)
- Olive oil (1 tsp | 2 tsp)



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

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PRESTO! PESTO CAPRESE CHICKEN SANDOS

Arugula Balsamic Salad & Fresh Mozzarella





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- 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.



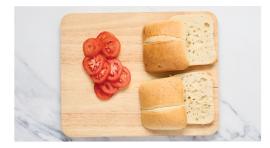
- In a medium bowl, toss arugula with a **drizzle of olive oil (large** drizzle for 4).
- Spread cut sides of **ciabatta** halves with remaining pesto.
- Place cheesy pesto chicken on bottom ciabatta halves. Top with tomato and as much arugula as you like. Close sandwiches.



2 PREP 1 2 2 4



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



4 SERVE



- 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°.