



CRISPY CHICKEN MILANESE WITH BURRATA

plus Burst Tomato Sauce & Lemony Arugula Salad

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



1 | 2
Lemon



1 | 2
Shallot



1 | 2
Chicken Stock Concentrate



1 tsp | 2 tsp
Chili Flakes



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 tsp | 2 tsp
Garlic Powder



2 oz | 4 oz
Arugula



4 oz | 8 oz
Burrata
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!



HELLO

BURRATA

Soft-centered, spreadable cheese made from mozzarella and cream



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 820



HELLO FRESH

BUST OUT

- Small bowl
- Small pot
- Whisk
- Paper towels
- Plastic wrap
- Mallet
- Large pan
- Slotted spoon
- Large bowl
- Kosher salt
- Black pepper
- Sugar (¼ tsp | ½ tsp)
- Olive oil (2 TBSP + 2 tsp | 4 TBSP + 2 tsp)
- Cooking oil (for frying)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP & PICKLE SHALLOT

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the shallot**; mince remaining shallot. Quarter **lemon**. Halve **tomatoes**.
- In a small bowl, combine sliced shallot, ¼ tsp sugar (½ tsp for 4 servings), juice from **half the lemon**, and a **pinch of salt**. Set aside to pickle, stirring occasionally.



2 COOK SAUCE

- Heat a **large drizzle of olive oil** in a small pot over medium heat. Add **tomatoes** and **minced shallot**. Cook, stirring occasionally, until tomatoes are blistered, 2-3 minutes.
- Reduce to a low simmer and stir in **stock concentrate**, **1 TBSP water** (2 TBSP for 4 servings), and as many **chili flakes** as you like. Cover and cook until thickened, 8-10 minutes.
- Remove pan from heat and stir in **1 TBSP butter** (2 TBSP for 4), smashing tomatoes slightly with the back of a spoon. Taste and season with **salt** and **pepper**. Keep covered until ready to serve.



3 PREP COATING

- While sauce cooks, place **flour** in a shallow bowl and season with **salt**.
- In a second shallow bowl, whisk together **sour cream** and **1 TBSP water** (2 TBSP for 4 servings).
- Place **panko** in a third shallow bowl.



4 COAT CHICKEN

- Pat **chicken*** dry with paper towels; 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**.
- Working one piece at a time, coat chicken in **seasoned flour**. Gently shake off excess, then dip into **sour cream mixture** until fully coated on both sides. Let excess drip off, then press chicken into **panko** until fully coated. **TIP: For less mess, use tongs to dip and transfer.**



5 FRY CHICKEN

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of flour** sizzles immediately when added to the pan, add **coated chicken**. Cook until golden brown and cooked through, 3-5 minutes per side (**work in batches for 4 servings**). **TIP: Lower heat if chicken begins to brown too quickly.**
- Transfer to a paper-towel-lined plate.



6 MAKE SALAD

- Using a slotted spoon, drain **pickled shallot**, reserving **pickling liquid**.
- In a large bowl, combine pickled shallot, **arugula**, **2 TBSP olive oil**, and **2 tsp pickling liquid** (4 TBSP olive oil and 4 tsp pickling liquid for 4 servings). Toss to thoroughly combine. Taste and season with **salt** and **pepper**. **TIP: Add more pickling liquid 1 tsp at a time for a tangier dressing.**



7 FINISH & SERVE

- Halve **burrata**.
- Divide **chicken** and **salad** between plates in separate sections. Add a pool of **sauce** next to chicken and top with burrata.
- Serve with **remaining lemon wedges** on the side.

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