



HALL OF FAME

BAKED CHICKEN PARMESAN

with DIY Marinara, Fresh Mozzarella, and Rigatoni



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true family favorite chosen by home cooks like you!

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 800**



Garlic



Parmesan Cheese
(Contains: Milk)



Grape Tomatoes



Onion Powder



Rigatoni Pasta
(Contains: Wheat)



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Crushed Tomatoes



Italian Seasoning



Fresh Mozzarella
(Contains: Milk)

START STRONG

Kids can help with putting together the crust and breading the chicken. Just make sure they wash their hands thoroughly after touching the meat.

BUST OUT

- Large pot
- Small bowl
- Baking sheet
- Large pan
- Strainer
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---------------------|----------|
| • Garlic | 4 Cloves |
| • Panko Breadcrumbs | ½ Cup |
| • Parmesan Cheese | ½ Cup |
| • Chicken Breasts | 24 oz |
| • Grape Tomatoes | 8 oz |
| • Crushed Tomatoes | 27.52 oz |
| • Onion Powder | 1 TBSP |
| • Italian Seasoning | 2 tsp |
| • Rigatoni Pasta | 12 oz |
| • Fresh Mozzarella | 4 oz |

HELLO WINE



PAIR WITH

Maison Bonheur Beaujolais, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Thinly slice garlic. In a small bowl, combine panko, Parmesan, and a drizzle of olive oil.



4 BOIL PASTA

Once water is boiling, add rigatoni to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



2 BAKE CHICKEN AND TOMATOES

Place chicken on a lightly oiled baking sheet. Season all over with salt and pepper. Top chicken with panko mixture, pressing to adhere. Add grape tomatoes to same sheet and toss with a drizzle of olive oil and a pinch of salt and pepper. Bake in oven until chicken is cooked through and tomatoes are softened, about 15 minutes.



5 MELT MOZZARELLA

Once chicken and grape tomatoes are done baking, transfer both to pan, laying on top of sauce. (TIP: If your pan isn't ovenproof, transfer sauce to a small baking dish first.) Tear mozzarella into small pieces and scatter over pan. Transfer pan to oven and bake until mozzarella melts, about 2 minutes.



3 MAKE SAUCE

Heat a drizzle of olive oil in a large pan over medium heat (use an ovenproof pan if you have one). Add garlic to pan and cook until just starting to brown, about 2 minutes. Stir in crushed tomatoes, onion powder, and 2 tsp Italian seasoning (we sent more). Season with salt and pepper. Simmer, stirring occasionally, until thickened, about 10 minutes.



6 PLATE AND SERVE

Divide rigatoni between plates, then top with chicken, tomatoes, mozzarella, and sauce from pan and serve.

FRESH TALK

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