



INGREDIENTS

2 PERSON | 4 PERSON



5 oz | 10 oz
Spinach



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



1 TBSP | 2 TBSP
Italian Seasoning



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 | 2
Shallot



4 oz | 8 oz
Grape Tomatoes



4 oz | 8 oz
Fresh Mozzarella Cheese
Contains: Milk



1 | 2
Ciabatta
Contains: Soy, Wheat



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs



1 | 2
Chicken Demi-Glace
Contains: Milk



1 tsp | 1 tsp
Garlic Powder



5 tsp | 5 tsp
Basil Oil



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



HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give chicken an irresistibly light and airy crunch.

CHEESY SPINACH-STUFFED CHICKEN

with Caprese Salad & Toasted Basil Ciabatta

PREMIUM PICKS



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1130



ALL ABOUT THAT BASTE

In step 4, you'll brush your chicken with sour cream. We prefer to use a basting brush for the job, but the back of a spoon works too.

BUST OUT

- Large pan
- 2 Medium bowls
- Small bowl
- Paper towels
- Plastic wrap
- Mallet
- Baking sheet
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)

Contains: Milk



4 FINISH CHICKEN

- Brush **stuffed chicken** all over with **sour cream** (including the open ends). Working one piece at a time, press chicken into **panko mixture** to coat on all sides.
- Place **stuffed chicken** on a **lightly oiled** baking sheet. Roast on top rack until cooked through, about 18 minutes.
- Set oven to broil and roast until golden brown, 1-3 minutes more. **TIP: Watch closely to avoid burning.**



1 MAKE SPINACH FILLING

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **half the shallot** (you'll use the rest later) and cook, stirring occasionally, until softened, 2-3 minutes.
- Add **half the spinach** (you'll use the rest later) and cook, stirring often, until just wilted, 1-2 minutes.
- Turn off heat; transfer to a medium bowl and immediately stir in **Italian cheese blend** and a **pinch of salt and pepper**. Wipe out pan.



5 PREP, MARINATE & TOAST

- Halve **tomatoes** lengthwise. Halve **ciabatta** lengthwise. Cut **mozzarella** into ½-inch cubes.
- In a large bowl, toss together **tomatoes**, **remaining shallot**, a **drizzle of olive oil**, and a **pinch of salt and pepper**. Set aside.
- Heat a **drizzle of olive oil** in pan used for spinach over medium heat. Stir in **reserved Italian Seasoning**, then immediately add **ciabatta**, cut sides down, to pan. Press down lightly and cook until cut sides are golden, 3-6 minutes.
- Transfer to a cutting board; sprinkle with a **pinch of salt and pepper** and drizzle with **basil oil** to taste. Halve on a diagonal.



2 MIX PANKO

- Reserve ½ **tsp Italian Seasoning** for step 5. Place **2 TBSP butter** (4 **TBSP for 4 servings**) in a small, microwave-safe bowl. Microwave until melted, 1 minute.
- In a second medium bowl, combine **panko**, **remaining Italian Seasoning**, **melted butter**, **salt** (we used ½ **tsp**; 1 **tsp for 4 servings**), and **pepper**. Transfer **panko mixture** to a shallow dish. Wipe out bowl used for butter.



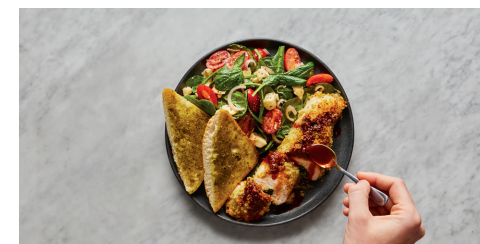
6 MAKE SAUCE

- In bowl used for butter, whisk together **demi-glace**, **half the garlic powder** (all for 4 **servings**), and **2 tsp water** (4 **tsp for 4**) until combined.
- Microwave until warmed through, 30-45 seconds. Stir in **1 TBSP butter** (2 **TBSP for 4**) until melted and combined.



3 START CHICKEN

- Pat **chicken*** dry with paper towels; place between 2 large pieces of plastic wrap. Pound with a mallet or rolling pin until chicken is about ¼ inch thick. Remove and discard top layer of plastic wrap. Season chicken all over with **salt** and **pepper**.
- Keeping chicken on plastic wrap, add **spinach filling** to the bottom third of each cutlet. Tightly roll up chicken over filling, starting with filled sides and removing plastic wrap as you go.



7 FINISH & SERVE

- Reheat **sauce** in microwave for 15 seconds if needed.
- To bowl with **tomatoes and shallot**, add **dressing**, **mozzarella**, and **remaining spinach**; toss to combine. Taste and season with **salt** and **pepper** if desired.
- Divide **chicken**, **salad**, and **ciabatta** between plates. Top chicken with sauce and serve.

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

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