



INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Smoky Cinnamon
Paprika Spice



1 Clove | 2 Cloves
Garlic



12 oz | 24 oz
Eat Smart® Sweet
Kale Chopped
Salad Kit
Contains: Eggs, Soy



1 | 2
Demi-Baguette
Contains: Soy, Wheat

HELLO

SMOKY CINNAMON PAPRIKA SPICE

A little something smoky and sweet to amp up the flavor of tender chicken

SMOKY CHICKEN & EAT SMART® SWEET KALE SALAD

with Garlic Bread

ONE PAN



PREP: 0 MIN | COOK: 15 MIN | CALORIES: 750

EAT SMART® SWEET KALE CHOPPED SALAD KIT

Sweet Kale is the superhero of superfood salads. Kale, green cabbage, broccoli, Brussels sprouts, chicory, roasted pumpkin seeds and dried cranberries—all tossed in a classic poppyseed dressing. Seven superfoods never tasted so good!



BUTTER BELIEVE IT

In step 3, you'll be making a compound butter. This one has garlic, but the sky's the limit when it comes to flavor pairings!

Try lemon zest + parsley for couscous, or honey + cinnamon for pancakes.

BUST OUT

- Paper towels
- Large pan
- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

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



1 COOK CHICKEN

- Preheat oven to 425 degrees. (TIP: If you have a toaster oven, feel free to skip preheating—you'll use it to toast the bread in step 3.) Wash and dry produce.
- Pat **chicken*** dry with paper towels and season all over with **Cinnamon Paprika Spice**, **salt**, and **pepper**.
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. TIP: If seasoning begins to brown too quickly, reduce heat to medium.



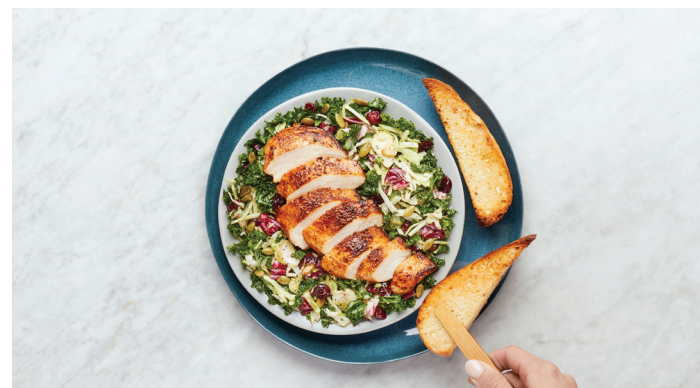
3 MAKE GARLIC BREAD

- Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl; microwave until just softened, 10-15 seconds.
- Peel and mince or grate **garlic**. Stir as much as you like into bowl with softened butter. Season with **salt** and **pepper**.
- Halve **baguette**; place directly on oven rack (or in a toaster oven) and toast until golden, 3-5 minutes. Spread cut sides with **garlic butter**, then halve each piece on a diagonal.



2 MAKE SALAD

- While chicken cooks, add **Eat Smart® Sweet Kale Chopped Salad Kit** with included **toppings** to a large bowl. Toss with as much included **dressing** as you like.



4 FINISH & SERVE

- Divide **salad** between plates or shallow bowls. Thinly slice **chicken** crosswise and arrange on top. Serve with **garlic bread** on the side.

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