



# CRISPY CRUSTED HALF CHICKEN

with Fingerling Potatoes and Heirloom Tomato Salad



## HELLO CRUSTED CHICKEN

All the crunchy goodness of fried chicken without the actual frying

**PREP: 10 MIN** | **TOTAL: 50 MIN** | **CALORIES: 760**



Rosemary



Multicolor  
Fingerling Potatoes



Half Chicken



Heirloom Grape  
Tomatoes



Lemon



Garlic



Panko Breadcrumbs  
(Contains: Wheat)



Arugula



## START STRONG

Feel for the joint connecting the thigh and back bones—this is where to slice in step 1. You can also halve the breast and divide the leg after roasting so everyone gets white and dark meat.

## BUST OUT

- Zester
- Large bowl
- Baking sheet
- Medium bowl
- Olive oil (5 tsp | 10 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                                  |                     |
|----------------------------------|---------------------|
| • Rosemary                       | ¼ oz   ¼ oz         |
| • Lemon                          | 1   1               |
| • Garlic                         | 2 Cloves   4 Cloves |
| • Multicolor Fingerling Potatoes | 12 oz   24 oz       |
| • Half Chicken                   | 24 oz   48 oz       |
| • Panko Bread crumbs             | ½ Cup   1 Cup       |
| • Heirloom Grape Tomatoes        | 10 oz   20 oz       |
| • Arugula                        | 2 oz   4 oz         |

## HELLO WINE



### PAIR WITH

The Boardwalk Clarksburg  
California Chardonnay, 2015

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



## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Strip **rosemary** leaves from stems, then finely chop until you have 1 TBSP. Zest **lemon** until you have 1 tsp zest, then cut into halves. Mince or grate **garlic**. Halve **potatoes** lengthwise. Divide **chicken** into two pieces by cutting between breast and thigh.



## 4 PREP TOMATOES

While chicken cooks, halve **tomatoes** and place in a medium bowl. **TIP:** Use this time to set the table, start cleaning up, or just get in the mood for your winner of a dinner by doing the chicken dance.



## 2 CRUST CHICKEN

In a large bowl, toss **chicken** with **rosemary**, **zest**, **garlic**, a drizzle of **olive oil**, and a generous pinch of **salt** and **pepper**, spreading seasonings evenly over chicken. Place skin-side up on a baking sheet. Carefully sprinkle **panko** on top of chicken, pressing to adhere. Sprinkle with a drizzle of olive oil. Season with salt and pepper.



## 5 BROIL CHICKEN

Remove baking sheet from oven once **chicken** is cooked through. Heat broiler to high. Place sheet under broiler and broil until **crust** is golden brown, 1-2 minutes. **TIP:** If the crust already has a toasty, golden-brown color after first removing it from the oven, you can skip broiling and head straight to the next step.



## 3 ROAST CHICKEN AND POTATOES

Discard any **panko** that does not stick to **chicken**. Toss **potatoes** on same baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until chicken is no longer pink and potatoes are browned and crisp, about 40 minutes.



## 6 TOSS AND SERVE

Add **arugula**, a squeeze of **lemon**, and a large drizzle of **olive oil** to bowl with **tomatoes** and toss to combine. Season with **salt** and **pepper**. Divide **chicken**, **potatoes**, and **salad** between plates. Squeeze over any remaining lemon (to taste) and serve.

## UNSTOPPABLE!

Anyone who can turn out a roast chicken is a force to be reckoned with.

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