



MOZZARELLA-CRUSTED CHICKEN

with Blistered Tomatoes and Potato Wedges

PREP: 10 MIN
TOTAL: 30 MIN

LEVEL 1

NUT FREE



HELLO

MOZZARELLA CRUST

A golden-brown
crunchy topping

INGREDIENTS:

- Yukon Potatoes
- Roma Tomatoes
- Panko Breadcrumbs (Contains: Wheat)
- Dried Oregano
- Paprika
- Mozzarella Cheese (Contains: Milk)
- Chicken Breasts

FOR 2 PEOPLE:

- 12 oz
- 2
- ½ Cup
- 1 tsp
- 1 tsp
- ½ Cup
- 12 oz

FOR 4 PEOPLE:

- 24 oz
- 4
- 1 Cup
- 2 tsp
- 2 tsp
- 1 Cup
- 24 oz

NUTRITION PER SERVING

545 cal | Fat: 17 g | Sat. Fat: 5 g | Protein: 52 g | Carbs: 56 g | Sugar: 6 g | Sodium: 355 mg | Fiber: 7 g

START STRONG

Make sure to place the chicken breasts on the baking sheet flat side down. That way, they'll stay put and hold plenty of the crispy topping.



BUST OUT

- 2 Baking sheets
- Small bowl
- Aluminum foil
- Olive oil (4 tsp | 8 tsp)



1 PREHEAT AND PREP

Wash and dry all produce.

Preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Core and quarter **tomatoes**.

2 ROAST VEGGIES

Toss **potatoes** on one side of a foil-lined baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. On other side of baking sheet, toss **tomatoes** with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast until potatoes are crispy and tomatoes are very soft, 25-30 minutes, tossing halfway through.

3 MAKE PANKO CRUST

Mix **panko**, **oregano**, **paprika**, **mozzarella cheese**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



4 SEASON CHICKEN

Season **chicken breasts** all over with **salt** and **pepper**. Rub with a drizzle of **olive oil**. Place on a second baking sheet.

5 COAT CHICKEN

Add a layer of **panko** crust to top of each **chicken breast**, gently pressing to adhere. Pile topping as high as possible (you may have some left over).

6 BAKE CHICKEN AND SERVE

Bake **chicken** until meat is cooked through and topping is golden brown, about 20 minutes. Serve with **potato wedges** and **roasted tomatoes**.

SUCCESS!

A crispy crust makes everything better.

