



OCT 2016

Mozzarella-Crusted Chicken

with Garlic-Roasted Tomatoes and Crispy Potato Wedges

Think of this dish as a new take on Chicken Parmesan. Herbs, breadcrumbs, and mozzarella make up a crispy, cheesy coating on juicy chicken. Instead of marinara, garlicky roasted tomatoes add a sweet punch. We've added crispy potatoes because, why not?

Prep: 10 min **level 1**

Total: 30 min

nut free



Chicken Breast



Basil



Mozzarella Cheese



Garlic



Panko



Paprika



Yukon Potatoes



Dried Oregano



Roma Tomatoes

14WF

Ingredients

	2 People	4 People
Chicken Breast	12 oz	24 oz
Basil	½ oz	1 oz
Mozzarella Cheese	1) ½ Cup	1 Cup
Garlic	2 Cloves	4 Cloves
Panko	2) 3) ½ Cup	1 Cup
Paprika	1 t	2 t
Yukon Potatoes	12 oz	24 oz
Dried Oregano	1 t	2 t
Roma Tomatoes	2	4
Olive Oil*	4 t	8 t

*Not Included

Allergens

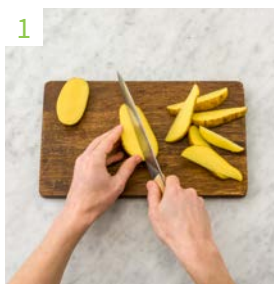
- 1) Milk
- 2) Wheat
- 3) Soy

Tools

2 Baking sheets, Foil, Medium bowl

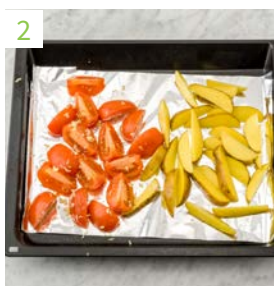
Nutrition per person Calories: 599 cal | Fat: 21 g | Sat. Fat: 6 g | Protein: 52 g | Carbs: 53 g | Sugar: 6 g | Sodium: 332 mg | Fiber: 9 g

1



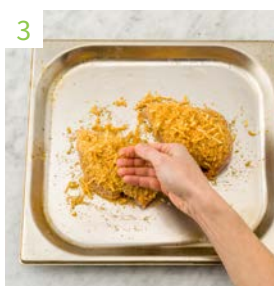
1 Prep the ingredients: **Wash and dry all produce.** Preheat the oven to 400 degrees. Cut the **potatoes** into ½-inch wedges. Core and quarter the **tomatoes**. Mince the **garlic**.

2



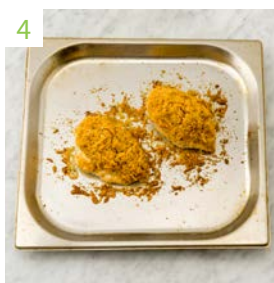
2 Roast the vegetables: Toss the **potatoes** on one side of a foil-lined baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. On the other side, toss the **tomatoes** with a drizzle of **olive oil**, the **garlic**, and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, tossing halfway through. Roast until the potatoes are crispy and the tomatoes have shriveled.

3



3 Make the crust: In a medium bowl, combine the **panko**, **oregano**, **paprika**, **mozzarella**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place the **chicken breasts** onto another lightly oiled baking sheet. Season on all sides with salt and pepper, then rub with a drizzle of **olive oil**. Press the **panko mixture** onto the top of each chicken breast, firmly pressing with your palm to adhere. Pile the topping as high as possible, however you may have some leftover.

4



4 Cook the chicken: Place the **chicken** in the oven until the topping is golden brown, and juices run clear when pierced with a knife, 15-20 minutes.

5 Finish and plate: Thinly slice the **basil leaves**. Serve the **mozzarella-crust chicken** with the **potato wedges** and **garlic-roasted tomatoes** alongside. Sprinkle with basil and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

