



NO-FUSS PESTO CHICKEN

with Potatoes and Green Salad



HELLO
MOZZARELLA PESTO CHICKEN

Cheesy, herb-laced deliciousness
baked right into the crust

PREP: 5 MIN | **TOTAL: 30 MIN** | **CALORIES: 670**



Yukon Gold Potatoes



Mozzarella Cheese
(Contains: Milk)



Pesto
(Contains: Milk, Eggs)



Spring Mix Lettuce



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Lemon

START STRONG

Make prep even quicker by having kids help. Let them toss the salad in step 5—they can even squeeze the lemon and measure out the olive oil, too.

BUST OUT

- 2 Baking sheets
- Small bowl
- Large bowl
- Olive oil (3 TBSP)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 24 oz
- Panko Breadcrumbs 1 Cup
- Mozzarella Cheese 1 Cup
- Chicken Breasts 24 oz
- Pesto 4 oz
- Lemon 1
- Spring Mix Lettuce 4 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, 20-25 minutes, tossing halfway through.



3 MAKE CRUST

Stir together **panko**, **mozzarella**, a large drizzle of **olive oil**, and a pinch of **salt** and **pepper** in a small bowl.



4 ROAST CHICKEN

Place **chicken** on another, lightly oiled baking sheet. Brush **1 TBSP pesto** onto top of one piece. Repeat with remaining chicken (you will have a little pesto left over). Press **crust mixture** into pesto to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.



5 TOSS SALAD

Halve **lemon**. In a large bowl, toss together **lettuce**, a squeeze or two of lemon, and **4 tsp olive oil**. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Divide **potatoes** and **chicken** between plates. Serve with **salad** on the side.

FRESH TALK

If you could invite anybody in the world to dinner, who would it be?

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK23 NJ-6