



PARMESAN-CRUSTED CHICKEN

with Creamy Lemon Tomato Linguine



HELLO

PARMESAN CRUST

A cheesy, crispy, and crunchy breadcrumb coating that makes this chicken crave-worthy

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 690



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Fry Seasoning



Dijon Mustard



Grape Tomatoes



Cream Cheese
(Contains: Milk)



Linguine Pasta
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Chicken Breasts



Mayonnaise
(Contains: Eggs)



Garlic

START STRONG

Make pasta night a family affair: kids can help with making the crust, coating the chicken, and putting together the finished dish.

BUST OUT

- Large pot
- 2 Small bowls
- Baking sheet
- Paper towel
- Aluminum foil
- Strainer
- Zester
- Medium bowl
- Olive oil (2 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Lemon 1
- Panko Breadcrumbs ½ Cup
- Fry Seasoning 1 TBSP
- Parmesan Cheese 1 Cup
- Chicken Breasts 24 oz
- Dijon Mustard 2 tsp
- Mayonnaise 2 TBSP
- Linguine Pasta 6 oz
- Grape Tomatoes 10 oz
- Garlic 2 Cloves
- Cream Cheese 2 TBSP

WINE CLUB

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1 PREHEAT AND MIX

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Line a baking sheet with foil and lightly oil. Zest ½ tsp zest from **lemon**, then quarter. In a small bowl, stir together **panko**, half the **fry seasoning**, and ⅓ of the **Parmesan**. Season with **salt** and **pepper**.



4 ADD TOMATOES

Once **chicken** has roasted 10 minutes, remove sheet from oven. Adjust oven rack to top position. Place **seasoned tomatoes** on empty side of sheet. Return to oven and roast until tomatoes are crisped at edges and chicken is no longer pink in center, 7-8 minutes. **TIP:** If tomatoes are still quite raw, remove chicken from sheet and roast tomatoes about a minute more.



2 ROAST CHICKEN

Pat **chicken** dry with a paper towel and place on one side of lined sheet. Season all over with **salt**, **pepper**, and remaining **fry seasoning**. Mix **mustard** and **mayonnaise** in another small bowl, then brush mixture onto tops of chicken. Sprinkle **panko mixture** onto brushed sides, pressing to adhere. Roast in oven 10 minutes.



5 TOSS PASTA

Place pot used for pasta over medium heat. Add **1 TBSP butter** and remaining **garlic**. Once butter melts and garlic is fragrant, about 1 minute later, lower heat and add **2 TBSP butter**, **lemon zest**, **cream cheese**, and ¼ cup **pasta water**. Stir until smooth. Squeeze in **1 TBSP lemon juice**, then add **linguine** and half the remaining **Parmesan**. Toss to combine. **TIP:** Add more pasta water if needed to loosen sauce.



3 COOK PASTA AND PREP

Once water boils, add **linguine** to pot. Cook until al dente, 10-12 minutes. Scoop out and reserve **1 cup pasta water**, then drain. Meanwhile, halve **tomatoes** lengthwise. Mince or grate **garlic**. Toss together tomatoes, half the garlic, and a drizzle of **olive oil** in a medium bowl. Season with plenty of **salt** and **pepper**.



6 PLATE AND SERVE

Toss half the **tomatoes** into pasta in pot. Season with **salt** and **pepper**. Divide **pasta** between plates and arrange **chicken** to the side. Arrange remaining tomatoes on top of pasta and sprinkle with remaining **Parmesan**. Serve any remaining **lemon** on the side for squeezing over.

FRESH TALK

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