



PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes and Green Salad



HELLO

MOZZARELLA PESTO CHICKEN

Cheesy, herb-laced deliciousness
baked right into the crust

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 620



Yukon Gold Potatoes



Mozzarella Cheese
(Contains: Milk)



Pesto
(Contains: Milk)



Spring Mix Lettuce



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



White Wine Vinegar

START STRONG

Use a basting brush or the back of a spoon to coat the chicken with pesto. Just make sure to spread it evenly—each bite should have some of that green goodness!

BUST OUT

- 2 Baking sheets
- Small bowl
- Large bowl
- Olive oil (5 tsp | 9 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Mozzarella Cheese ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- Pesto 2 TBSP | 4 TBSP
- Spring Mix Lettuce 2 oz | 4 oz
- White Wine Vinegar 5 tsp | 10 tsp

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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







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 drizzle of olive oil and a pinch of salt and pepper. Roast in oven until browned, 20-25 minutes, tossing halfway through.



3 MAKE CRUST

In a small bowl, mix together panko, mozzarella, a drizzle of olive oil, and a pinch of salt and pepper.



4 ROAST CHICKEN

Place chicken on another, lightly oiled baking sheet. Brush 1 TBSP pesto onto top of one piece. Repeat with other piece (you will have some pesto left over). Cover pesto-brushed sides with crust mixture, pressing to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.



5 TOSS SALAD

In a large bowl, toss together lettuce, 2 tsp vinegar (we sent more), and a large drizzle of olive oil. Season with salt, pepper, and more vinegar (if desired—the dressing may already be strong enough).



6 PLATE AND SERVE

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

MAGIC!

It's amazing what a little pesto can do to perk up chicken.

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