



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: 630



Yukon Gold Potatoes



Mozzarella Cheese
(Contains: Milk)



Pesto
(Contains: Milk)



Spring Mix Lettuce



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Lemon

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 |
| • Lemon | 1 1 |
| • Spring Mix Lettuce | 2 oz 4 oz |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** 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 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 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 a large drizzle of **olive oil**. Season with **salt** and **pepper**.



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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