



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

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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1 PREP

Adjust rack to middle and top positions 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 on top rack, tossing halfway through, until browned, 20-25 minutes.



3 MAKE CRUST

Meanwhile, in a small bowl, combine **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 the top of each piece with a thin layer of **pesto** (you may have some left over). Cover pesto-brushed sides with **crust mixture**, pressing to adhere. Roast on middle rack until chicken is cooked through, 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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