



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



6 oz | 12 oz  
Green Beans



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THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

## PESTO

This herbaceous basil-based blend adds a layer  
of Italian flavor to panko-crusted chicken.

# PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes & Green Beans



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 710





### BRUSH WITH GREATNESS

In step 4, we instruct you to spread the tops of your chicken with pesto. We prefer to use a basting brush for the job, but if you don't have one, simply use the back of a spoon to evenly coat.

### BUST OUT

- 2 Baking sheets
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)

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### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim **green beans** if necessary.



### 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 for 10 minutes (**you'll add the green beans then**).



### 3 MAKE CRUST

- In a small bowl, combine **panko**, **mozzarella**, a **drizzle of olive oil**, and a **pinch of salt and pepper**.



### 4 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**. Place on a second **lightly oiled** baking sheet. Brush tops of chicken with a **thin layer of pesto** (**you may not use all the pesto**). Mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).
- Roast on middle rack until chicken is browned and cooked through, 20-22 minutes.



### 5 ROAST GREEN BEANS

- Once potatoes have roasted 10 minutes, remove baking sheet from oven. Push **potatoes** to one side of sheet. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until potatoes and green beans are browned and tender, 12-15 minutes.



### 6 SERVE

- Divide **potatoes**, **chicken**, and **green beans** between plates. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.