

# PRESTO PESTO PANKO CHICKEN

with a Green Salad and Roasted Potatoes



## 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



Panko Breadcrumbs Chicken Breasts (Contains: Wheat)



Pesto



Lemon



Spring Mix Lettuce

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## START STRONG

Make sure to spread the pesto evenly all over the chicken—you don't want a single bite to be without that gorgeous green goodness!

#### **BUST OUT**

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



PREHEAT AND PREP Wash and dry all produce. Preheat oven to 450 degrees. Cut potatoes into 1/2-inch cubes



**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.



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

#### **INGREDIENTS**

Ingredient 2-person | 4-person

 Yukon Gold Potatoes 12 oz | 24 oz

• Panko Breadcrumbs 1/2 Cup | 1 Cup

• Mozzarella Cheese 1/2 Cup | 1 Cup

12 oz | 24 oz Chicken Breasts

2 TBSP | 4 TBSP • Pesto

1|1 • Lemon

2 oz | 4 oz Spring Mix Lettuce



**ROAST CHICKEN** Place **chicken** on a lightly oiled baking sheet. Brush 1 TBSP pesto onto top of one piece. Repeat with other piece (you will have some pesto left over). Press crust into pesto to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes. TIP: Short on sheets? Get a set at HelloFresh.com/ Shop



TOSS SALAD Halve **lemon**. In a large bowl, toss together lettuce, a squeeze of lemon, and a large drizzle of olive oil. Season with salt and pepper.



**PLATE AND SERVE** Divide potatoes and chicken between plates. Serve with salad on the side.

### **HELLO WINE**



Trilus California Pinot Noir, 2016

HelloFresh.com/Wine



# MAGIC! -

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

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