

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz Chicken Cutlets



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



6 oz | 12 oz Green Beans



1 tsp | 2 tsp Garlic Powder



Crispy Fried

Onions Contains: Wheat

1 | 2 Ciabatta Contains: Soy, Wheat

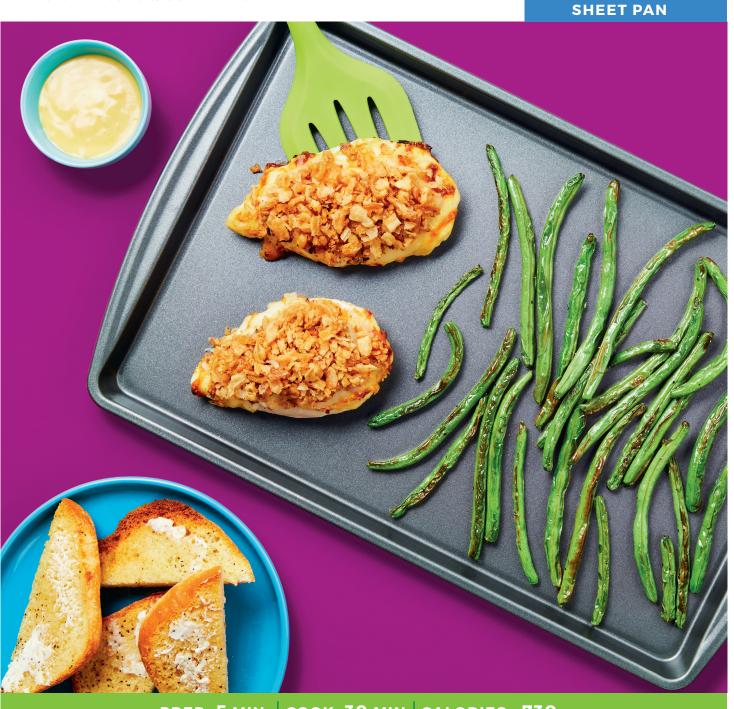
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HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

SHEET PAN DIJON ONION CRUNCH CHICKEN

with Green Beans & Garlic Bread



PREP: 5 MIN COOK: 30 MIN CALORIES: 730

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GOLD BRUSH

In step 1, we instruct you to brush the tops of your chicken with honey Dijon dressing. 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

- Small bowl
- Paper towels
- · Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP)

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



1 ROAST CHICKEN

- Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Place 2 TBSP butter (3 TBSP for 4) in a small bowl and bring to room temperature.
- Pat **chicken*** dry with paper towels and season all over with salt and pepper; place on one side of a baking sheet (spread out across entire sheet for 4).
- Brush tops of chicken with 1/2 TBSP honey Dijon dressing (save the rest for serving). Sprinkle with Monterey Jack. Crush **crispy onions** in their package, then sprinkle over cheese, pressing to adhere.
- Roast on middle rack for 5 minutes (you'll add more to the sheet then).



- Meanwhile, combine softened butter with garlic powder to taste. Season with salt and pepper.
- Halve and toast ciabatta. Spread cut sides with garlic butter. Cut each half on a diagonal.



2 ROAST GREEN BEANS

- Meanwhile, wash and dry produce. Trim green beans if needed.
- Once **chicken** has roasted 5 minutes, remove sheet from oven. Carefully toss green beans on empty side with a drizzle of oil; season with salt and pepper. (For 4 servings, leave chicken roasting; add green beans to a second baking sheet and roast on top rack.)
- Return to middle rack and bake until green beans are tender and chicken is browned and cooked through, 12-15 minutes more.



4 FINISH & SERVE

- Toss green beans with 1 TBSP plain butter (2 TBSP for 4 servings) until melted. Season with salt and pepper.
- Divide **chicken**, green beans, and **garlic bread** between plates. Serve with remaining dressing on the side.