



HALL OF FAME

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: 610**



Yukon Gold Potatoes



Mozzarella Cheese
(Contains: Milk)



Pesto
(Contains: Milk)



Arugula



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Lemon

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)

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 |
| • Arugula | 2 oz 4 oz |

HELLO WINE



PAIR WITH
The Descent Valle Central
Merlot, 2015

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



1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. 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 in oven until browned, 20-25 minutes, tossing halfway through.



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

Place **chicken breasts** on a lightly oiled baking sheet. Brush **2 TBSP pesto** (we sent more) onto tops. Press **crust mixture** into pesto to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.



5 TOSS SALAD

Halve **lemon**. In a large bowl, toss together **arugula**, a squeeze 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 plain chicken.

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