



# WINNER WINNER CHICKEN ORZO DINNER

with Cheesy Roasted Zucchini and Tomato



**HELLO**  
**CHEESY ROASTED VEGGIES**  
 Tantalizingly tender zucchini and tomato with a crispy, cheesy finish

**PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 750**



Zucchini



Italian Seasoning



Chicken Breasts



Lemon



Panko Breadcrumbs  
 (Contains: Wheat)



Roma Tomato



Orzo Pasta  
 (Contains: Wheat)



Fresh Mozzarella  
 (Contains: Milk)



Parsley



Parmesan Cheese  
 (Contains: Milk)

## START STRONG

No broiler? No problem! Just crank up the oven to 500 and keep a close eye on the veggies. You don't want all that deliciousness to burn.

## BUST OUT

- Large pot
- Baking sheet
- Strainer
- Large pan
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                     |                 |
|---------------------|-----------------|
| • Zucchini          | 1   2           |
| • Roma Tomato       | 1   2           |
| • Italian Seasoning | 1 TBSP   2 TBSP |
| • Orzo Pasta        | 3 oz   6 oz     |
| • Chicken Breasts   | 12 oz   24 oz   |
| • Fresh Mozzarella  | 4 oz   8 oz     |
| • Lemon             | 1   1           |
| • Parsley           | ¼ oz   ¼ oz     |
| • Panko Breadcrumbs | ¼ Cup   ½ Cup   |
| • Parmesan Cheese   | ¼ Cup   ½ Cup   |

## HELLO WINE

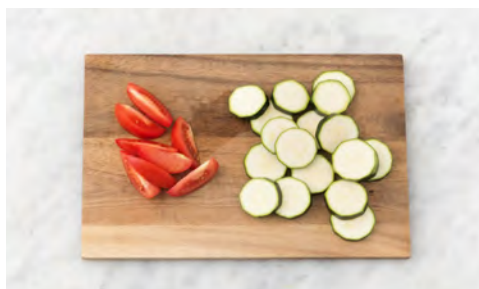


PAIR WITH

Trilus California Chardonnay, 2015

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. Slice **zucchini** into ¼-inch-thick rounds. Cut **tomato** into ½-inch-thick wedges. Toss zucchini and tomato with **1 TBSP olive oil** and half the **Italian seasoning** on a baking sheet. Season with **salt** and **pepper**.



## 4 COOK CHICKEN AND PREP

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and cook until no longer pink in center, 3-4 minutes per side. Remove from pan and set aside on a plate. Meanwhile, chop **mozzarella** into ½-inch cubes. Halve **lemon**. Roughly chop **parsley**.



## 2 ROAST VEGGIES AND COOK PASTA

Roast **veggies** in oven until just shy of tender, 13-15 minutes total (we'll be adding more items to the sheet after 10 minutes). Once water is boiling, add half the **orzo** to pot (use the rest as you like). Cook, stirring occasionally, until al dente, 9-11 minutes. Drain, then return to pot.



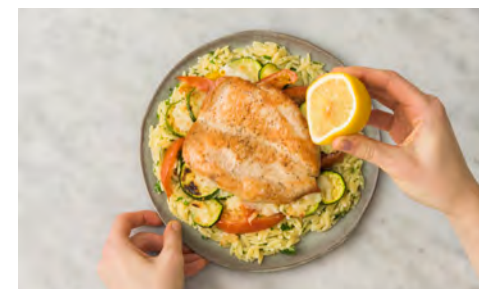
## 5 BROIL VEGGIES

Once **veggies** have roasted 10 minutes, remove baking sheet from oven. Heat broiler to high or increase oven temperature to 500 degrees. Sprinkle veggies with **panko**, **mozzarella**, and **Parmesan**. Broil (or bake) until panko is golden brown, cheese is melted, and veggies are tender, 3-5 minutes.



## 3 BUTTERFLY CHICKEN

With your hand on top of one **chicken breast**, cut ¾ of the way, parallel to cutting board, stopping before you slice through completely. Repeat with other chicken breast. Open each up and season all over with **salt**, **pepper**, and remaining **Italian seasoning**.



## 6 FINISH AND PLATE

Add juice from one **lemon half** and half the **parsley** to pot with **orzo** and toss to combine. Season to taste with **salt** and **pepper**. Divide orzo between plates. Top with **veggies** and **chicken**. Drizzle with any **chicken juices** from plate and a squeeze of lemon. Garnish with remaining parsley and serve.

## AMAZING!

Try adding a panko crust to your favorite roasted veggies.

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