



CHICKEN CAESAR SALAD

with Parmesan Frico and Homemade Croutons



HELLO

PARMESAN FRICO

Baked cheese wafers add an unexpected crunch to this classic salad.

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 730



Demi-Baguette
(Contains: Wheat)



Italian Seasoning



Romaine Heart



Caesar Dressing
(Contains: Eggs,
Milk, Soy)



Parmesan Cheese
(Contains: Milk)



Chicken Breasts



Roma Tomato

START STRONG

Try tearing the bread into 1-inch pieces instead of cutting it into cubes in step 2. The irregular edges will transform into crunchy, craggy nooks as they bake.

BUST OUT

- Baking sheet
- Paper towels
- Medium bowl
- Large pan
- Large pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Large bowl

INGREDIENTS

Ingredient **2-person** | **4-person**

- Parmesan Cheese **¼ Cup** | **½ Cup**
- Demi-Baguette **1** | **2**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- Chicken Breasts* **12 oz** | **24 oz**
- Romaine Heart **1** | **2**
- Roma Tomato **1** | **2**
- Caesar Dressing **3 oz** | **6 oz**

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

WINE CLUB

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1 PREP AND MAKE FRICO

Adjust rack to middle and top positions and preheat oven to 400 degrees. **Wash and dry all produce.** Sprinkle **Parmesan** into two 3-inch-wide circles on an **oiled** baking sheet. Bake on middle rack until golden brown and crisp, 6-10 minutes. (**TIP:** Check often to make sure the cheese doesn't burn.) Let frico cool until hardened, then transfer to a paper-towel-lined plate.



4 FINISH CHICKEN AND CROUTONS

Once frico have finished baking, add seared **chicken** to one side of same baking sheet. Add **bread cubes** to other side. (For 4 servings, divide between two baking sheets.) Bake on top rack until chicken is cooked through and bread is golden and crispy, 5-10 minutes. **TIP:** Check after 5 minutes; if croutons are browned, remove from sheet and continue cooking chicken until cooked through.

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2 START CROUTONS

Meanwhile, cut **baguette** into 1-inch cubes. Place **2 TBSP butter** (4 TBSP for 4 servings) in a medium, microwave-safe bowl. Microwave until just melted, 30-40 seconds. Add **bread cubes** to bowl and toss with half the **Italian Seasoning, salt,** and **pepper** until bread is thoroughly coated.



5 MAKE SALAD

Meanwhile, chop **lettuce** into bite-sized pieces. Dice **tomato**. In a large bowl, toss together **lettuce, tomato,** and half the **Caesar dressing.** Season with a large pinch of **salt** and **pepper.** Break **frico** into bite-sized pieces, roughly 1 inch each.



3 SEAR CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt, pepper,** and remaining **Italian Seasoning.** Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and cook until browned but not yet cooked through, 2-3 minutes per side.



6 FINISH AND SERVE

Thinly slice **chicken** crosswise (as an alternative, dice into 1-inch pieces). Divide **salad** between plates or large bowls. Top with **chicken, frico,** and **croutons.** Drizzle with remaining **Caesar dressing.**

SUPER FRICO

This one-ingredient topping is a total game-changer. Next time, try making it to top burgers or for crumbling over soup.