



Cooking Made Easy

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Rosemary-Walnut Crusted Chicken

with Roasted Potatoes & Green Salad



We love the crispy crunchy topping on this HelloFresh fave. Fragrant rosemary and the deeply flavored oils from the walnuts compliment tender chicken breast. We kept it classic with roasted potatoes and a lightly dressed salad.



30 min



level 2



lactose free



Chicken Breast



Idaho Potato



Mixed Greens



Walnuts



Rosemary



Balsamic Vinegar



Dijon Mustard



Panko

Ingredients	2 People	4 People
Chicken Breast	2	4
Idaho Potato	1	2
Walnuts	1) 1 oz	2 oz
Mixed Greens	2 oz	4 oz
Rosemary	1 sprig	2 sprigs
Panko	2) ¼ C	½ C
Balsamic Vinegar	½ T	1 T
Dijon Mustard	1 T	2 T
Olive Oil*	3 T	6 T

*Not Included
Allergens
 1) Nuts
 2) Wheat
Tools
 Baking Sheet,
 Small Bowl, Mallet,
 Medium Bowl

Ruler
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Nutrition per person Calories: 689 cal | Carbs: 47 g | Fat: 34 g | Protein: 46 g | Fiber: 6 g



1 Preheat oven to 425 degrees. Finely chop the **walnuts** or crush them with the bottom of a glass. Scrub the **potato** and cut into ½-inch cubes (no need to peel!). Strip the **rosemary leaves** off the sprig and finely chop.



2 Toss the **potatoes** with **half the rosemary**, 1 tablespoon **olive oil**, and a pinch of **salt** and **pepper**. Spread out on a baking sheet and roast for about 20 minutes, until cooked through and golden brown.

3 Place the **chicken breasts** between two pieces of plastic wrap or in a large zip-top bag. With a mallet (or the bottom of a small pot), pound the chicken breasts until they are half their original thickness. Season the chicken on both sides with **salt** and **pepper**.



4 In a small bowl, combine the **panko**, **crushed walnuts**, **remaining rosemary**, and 1 tablespoon **olive oil**. Season the mixture with **salt** and **pepper**.

5 Remove the baking sheet from the oven and make space for the chicken breasts. Place the **chicken breasts** on the baking sheet and coat the top with the **Dijon mustard**, then top with **walnut-panko mixture** and press to adhere. Bake for 10-12 minutes, until the chicken is cooked through and the crust is golden and crispy.



6 Just before the chicken is done, toss the **mixed greens** with 1 tablespoon **olive oil**, ½ tablespoon **balsamic vinegar**, and a pinch of **salt** and **pepper** in a medium bowl.

7 Serve the **chicken** with the **roasted potatoes** and **salad** to the side.