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Mozzarella-Crusted Chicken

with Garlic-Roasted Tomatoes and Crispy Potato Wedges

Think of this dish as a new take on Chicken Parmesan. Herbs, breadcrumbs, and mozzarella make up a crispy, cheesy coating on juicy chicken. Instead of marinara, garlicky roasted tomatoes add a sweet punch. We've added crispy potatoes because, why not?

30 min

level 1

nut free



Chicken Breast



Basil



Mozzarella



Garlic



Panko



Paprika



Yukon Potatoes



Dried Oregano



Roma Tomatoes

Ingredients

	2 People	4 People
Chicken Breast	12 oz	24 oz
Basil	½ oz	1 oz
Mozzarella	1) ½ c	1 c
Garlic	2 cloves	4 cloves
Panko	2) ½ c	1 c
Paprika	1 t	2 t
Yukon Potatoes	12 oz	24 oz
Dried Oregano	1 t	2 t
Roma Tomatoes	2	4
Olive Oil*	5 t	3 T + 1 t

*Not Included

Allergens

- 1) Milk
- 2) Wheat

Tools

2 Baking Sheets,
Medium Bowl

Ruler

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Nutrition per person Calories: 581 cal | Fat: 19 g | Sat. Fat: 5 g | Protein: 53 g | Carbs: 50 g | Sugar: 5 g | Sodium: 338 mg | Fiber: 6 g

Make sure to wash and dry produce before prepping or cooking!

1



1 Prep the ingredients: Preheat the oven to 400 degrees. Cut the **potatoes** into ½-inch wedges. Core and quarter the **tomatoes**. Mince the **garlic**.

2



2 Roast the vegetables: Toss the **potatoes** on one side of a foil-lined baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. On the other side of the baking sheet, toss the **tomatoes** with a drizzle of **olive oil**, the **garlic**, and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, tossing halfway through, until the potatoes are crispy and the tomatoes have shriveled.

3



3 Make the crust: In a medium bowl, combine the **panko**, **oregano**, **paprika**, **mozzarella**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**. Place the **chicken breasts** onto another lightly oiled baking sheet. Season the chicken breasts on all sides with salt and pepper, then rub with a drizzle of **olive oil**. Press the panko mixture onto the top of each chicken breast, firmly pressing with your palm to adhere. Pile the topping as high as possible, however you may have some leftover.

4



4 Cook the Chicken: Place the **chicken** in the oven for 15-20 minutes, until cooked through and the topping is golden brown.

5 Finish and plate: Thinly slice the **basil leaves**. Serve the **mozzarella-crust chicken** with the **potato wedges** and **garlic-roasted tomatoes** alongside. Sprinkle with basil and enjoy!