



# CRISPY CAESAR CHICKEN

with Herby Potato Wedges & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



6 oz | 12 oz  
Green Beans



1 TBSP | 2 TBSP  
Ranch Spice



10 oz | 20 oz  
Chicken Cutlets



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



1.5 oz | 3 oz  
Caesar Dressing  
Contains: Eggs,  
Fish, Milk



1 tsp | 2 tsp  
Garlic Powder



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\*The ingredient you received may be a different color.

HELLO

## CRISPY CHICKEN

A Parmesan panko crust adds a layer of toasty flavor and oh-so-crispy texture to juicy chicken.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 600



## BRUSH WITH GREATNESS

In step 3, we instruct you to brush the tops of your chicken with dressing. We prefer to use a basting brush, but if you don't have one, simply use the back of your spoon to evenly coat.

## BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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### 1 PREP & ROAST POTATOES

- Adjust racks to middle and top positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Trim **green beans** if necessary.
- Toss potatoes on a baking sheet with a **drizzle of oil, half the Ranch Spice (you'll use the rest in the next step), salt, and pepper.** Roast on middle rack until browned and tender, 20-25 minutes.



### 4 COOK GREEN BEANS

- Meanwhile, heat a **drizzle of oil** in a large pan over medium-high heat. Add **green beans** and cook, stirring occasionally, until lightly browned and softened, 6-8 minutes. Season with **remaining garlic powder, salt, and pepper.**
- Remove pan from heat.



### 2 MIX PANKO

- In a medium bowl, combine **panko, half the Parmesan, half the garlic powder, remaining Ranch Spice, a drizzle of olive oil, salt, and pepper.**



### 5 FINISH CHICKEN

- Once **chicken** has roasted 10 minutes, remove sheet from oven. Carefully sprinkle **remaining Parmesan** over chicken.
- Return to top rack until chicken is browned and cooked through and Parmesan is golden brown, 6-10 minutes more. **TIP: Keep a close eye on the cheese to avoid burning.**



### 3 COAT & ROAST CHICKEN

- **Lightly oil** a second baking sheet. Pat **chicken\*** dry with paper towels; season with **salt and pepper.**
- Place chicken on prepared sheet. Evenly brush tops with a **thin layer of dressing (save the rest for serving).** Mound coated sides with **panko mixture**, pressing to adhere (**no need to coat the undersides**). Roast chicken on top rack for 10 minutes (**you'll finish the chicken in step 5**).



### 6 SERVE

- Divide **chicken, green beans, and potato wedges** between plates. Drizzle **remaining dressing** over chicken (**or serve on the side for dipping**).

\*Chicken is fully cooked when internal temperature reaches 165°.