HELLO
HALL OF FAME
Meet one of our all-star recipes: a tried-and-true family favorite chosen by home cooks like you!

BAKED CHICKEN PARMESAN
with DIY Marinara, Fresh Mozzarella, and Rigatoni

**PREP:** 10 MIN  |  **TOTAL:** 40 MIN  |  **CALORIES:** 780

- Garlic
- Parmesan Cheese (Contains: Milk)
- Grape Tomatoes
- Onion Powder
- Rigatoni Pasta (Contains: Wheat)
- Panko Breadcrumbs (Contains: Wheat)
- Chicken Breasts
- Crushed Tomatoes
- Italian Seasoning
- Fresh Mozzarella (Contains: Milk)
Get everyone involved: kids can help with making the crust and breading the chicken. Just make sure they wash their hands thoroughly after touching the meat.

1. **PREHEAT AND PREP**
   - **Wash and dry all produce.** Adjust rack to upper position and preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Thinly slice garlic. In a small bowl, combine panko, Parmesan, and a drizzle of olive oil.

2. **BAKE CHICKEN AND TOMATOES**
   - **Place chicken** on a lightly oiled baking sheet. Season all over with salt and pepper. Top chicken with panko mixture, pressing to adhere. Add grape tomatoes to same sheet and toss with a drizzle of olive oil and a pinch of salt and pepper. Bake in oven until chicken is cooked through and tomatoes are softened, about 15 minutes.

3. **MAKE SAUCE**
   - Heat a drizzle of olive oil in a large pan over medium heat (use an ovenproof pan if you have one). Add garlic to pan and cook until just starting to brown, about 2 minutes. Stir in crushed tomatoes, onion powder, and 2 tsp Italian seasoning (we sent more). Season with salt and pepper. Simmer, stirring occasionally, until thickened, about 10 minutes.

4. **BOIL PASTA**
   - Once water is boiling, add rigatoni to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.

5. **MELT MOZZARELLA**
   - Once chicken and grape tomatoes are done baking, transfer both to pan, laying on top of sauce. (TIP: If your pan isn’t ovenproof, transfer sauce to a small baking dish first.) Tear mozzarella into small pieces and scatter over pan. Transfer pan to oven and bake until mozzarella melts, about 2 minutes.

6. **PLATE AND SERVE**
   - Divide rigatoni between plates, then top with chicken, grape tomatoes, mozzarella, and sauce from pan.

**INGREDIENTS**

<table>
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<tr>
<th>Ingredient</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Garlic</td>
<td>4 Cloves</td>
</tr>
<tr>
<td>Panko Breadcrumbs</td>
<td>½ Cup</td>
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<tr>
<td>Parmesan Cheese</td>
<td>½ Cup</td>
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<tr>
<td>Chicken Breasts</td>
<td>24 oz</td>
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<tr>
<td>Grape Tomatoes</td>
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<td>Crushed Tomatoes</td>
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<tr>
<td>Onion Powder</td>
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<td>Italian Seasoning</td>
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<tr>
<td>Rigatoni Pasta</td>
<td>12 oz</td>
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<tr>
<td>Fresh Mozzarella</td>
<td>4 oz</td>
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**HELLO WINE**

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