



# CHICKEN WITH ARUGULA CAPRESE SALAD

## & Herbed Ciabatta Toast Points

### INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 1 TBSP  
Italian Seasoning



1 | 2  
Roma Tomato



4 oz | 4 oz  
Fresh Mozzarella  
Contains: Milk



1 | 2  
Ciabatta  
Contains: Wheat



5 tsp | 5 tsp  
Balsamic Vinegar



2 oz | 4 oz  
Arugula

### HELLO

#### ARUGULA CAPRESE

Marinated tomato and fresh mozzarella are tossed with peppery greens for a twist on the classic salad.



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 710



## GOOD CLUCK

Why do we always ask you to pat your chicken dry with paper towels? Blotting out as much moisture as possible allows the seasonings to really stick and ensures even browning once the chicken hits the hot pan for deliciously crispy, caramelized edges.

## BUST OUT

- Paper towels
- Large pan
- Small bowl
- Baking sheet
- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 13 tsp)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



## 1 COOK CHICKEN

- Preheat oven to 450 degrees. **Wash and dry all produce.**
- Pat **chicken\*** dry with paper towels and season all over with **1 tsp Italian Seasoning (2 tsp for 4 servings), salt, and pepper.** (You'll use the remaining Italian Seasoning in the next step.)
- Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat.



## 3 TOAST CIABATTA & START SALAD

- Place **ciabatta** cut sides up on a baking sheet. Toast in oven until golden brown, 3-5 minutes.
- Meanwhile, in a medium bowl, combine **tomato, mozzarella,** half the **vinegar (all for 4 servings), 2 TBSP olive oil (4 TBSP for 4), salt, and pepper.**



## 2 PREP

- While chicken cooks, cut **tomato** into ½-inch-thick wedges. Dice **mozzarella** into small cubes.
- Place **2 TBSP butter (4 TBSP for 4 servings)** in a small microwave-safe bowl; microwave until just softened, 10-15 seconds.
- Halve **ciabatta**; spread cut sides with **softened butter.** Sprinkle with as much remaining **Italian Seasoning** as you like; season with **salt.**



## 4 FINISH SALAD & SERVE

- Once chicken is done, toss **arugula** into bowl with **tomato mixture.** Season with **salt and pepper.**
- Halve **ciabatta** crosswise on a diagonal.
- Divide **chicken, salad, and toast points** between plates and serve.