



# CRISPY MOZZARELLA CHICKEN

with Roasted Tomatoes and Potato Wedges



## HELLO

### MOZZARELLA CRUST

A golden-brown topping of cheese and crunchy breadcrumbs that's oh-so-easy to make

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 550



Yukon Gold Potatoes



Panko Breadcrumbs  
(Contains: Wheat)



Paprika



Chicken Breasts



Roma Tomatoes



Dried Oregano



Mozzarella Cheese  
(Contains: Milk)



## START STRONG

Have your kids help out along the way with tasks like seasoning and tossing the tomatoes and potatoes, stirring the panko crust mixture, or coating the chicken on the sheet.

## BUST OUT

- Aluminum foil
- 2 Baking sheets
- Small bowl
- Olive oil (8 tsp)

## INGREDIENTS

Ingredient 4-person

- |                       |       |
|-----------------------|-------|
| • Yukon Gold Potatoes | 24 oz |
| • Roma Tomatoes       | 4     |
| • Panko Breadcrumbs   | 1 Cup |
| • Dried Oregano       | 2 tsp |
| • Paprika             | 2 tsp |
| • Mozzarella Cheese   | 1 Cup |
| • Chicken Breasts     | 24 oz |

## HELLO WINE



PAIR WITH  
Bonelli's Eagle  
Languedoc-la-Clape Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Cut **tomatoes** into quarters.



## 2 ROAST VEGGIES

Toss **potatoes** on one side of a foil-lined baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. Toss **tomatoes** on other side of sheet with a large drizzle of olive oil and a pinch of salt and pepper. Roast until potatoes are crisp and tomatoes are soft, 25-30 minutes, tossing halfway through.



## 3 MAKE PANKO CRUST

Mix together **panko**, **oregano**, **paprika**, **mozzarella**, and a large drizzle of **olive oil** in a small bowl. Season with **salt** and **pepper**.



## 4 SEASON CHICKEN

Season **chicken** all over with **salt** and **pepper**. Rub with a large drizzle of **olive oil**. Place on a second baking sheet.



## 5 COAT AND BAKE CHICKEN

Add a layer of **panko crust** to top of each **chicken breast**, gently pressing to adhere. Pile topping as high as possible (you may have some left over). Bake in oven until meat is cooked through and topping is golden brown, about 20 minutes. **TIP:** In the meantime, have everyone help set the table or get started with cleanup.



## 6 PLATE AND SERVE

Divide **chicken** between plates and serve with **potato wedges** and **roasted tomatoes** on the side.

## FRESH TALK

If you could create a holiday for any food, what food would you pick? How would you celebrate?

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK35 NJ-14