



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: 590



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Paprika



Chicken Breasts



Basil



Garlic



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 |
| • Garlic | 4 Cloves |
| • Panko Breadcrumbs | 1 Cup |
| • Dried Oregano | 2 tsp |
| • Paprika | 2 tsp |
| • Mozzarella Cheese | 1 Cup |
| • Chicken Breasts | 24 oz |
| • Basil | 1 oz |

HELLO WINE



PAIR WITH

Tornambe IGP Puglia
Sangiovese, 2015

[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. Mince **garlic**.



4 SEASON CHICKEN

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



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 **garlic**, a large drizzle of olive oil, and a pinch of salt and pepper. Roast until potatoes are tender and crisped and tomatoes are soft, 25-30 minutes, tossing halfway through.



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 chicken 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.



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**.



6 PLATE AND SERVE

While chicken cooks, pick **basil leaves** from stems and thinly slice. Divide **chicken breasts** between plates and serve with **potato wedges** and **roasted tomatoes** on the side. Garnish with basil and serve.

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