



CRISPY TOP PARMESAN CHICKEN

with Balsamic Potato Salad and Garlic-Roasted Tomatoes



HELLO

PARMESAN CHICKEN

With cheese baked right into the crust, crispy chicken gets a flavor upgrade.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 520



Yukon Gold Potatoes



Parmesan Cheese
(Contains: Milk)



Dijon Mustard



Scallions



Balsamic Vinegar



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Grape Tomatoes



Garlic

START STRONG

Scallions, like onions, can bruise and release pungent, bitter flavors if cut too aggressively. Try to slice them with a front-to-back motion (rather than chopping up and down) with your sharpest knife.

BUST OUT

- Medium pot
- Baking sheet
- Strainer
- Large bowl
- Small bowl
- Paper towel
- Olive oil (5 tsp | 9 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup
- Chicken Breasts 12 oz | 24 oz
- Dijon Mustard 2 tsp | 4 tsp
- Grape Tomatoes 4 oz | 8 oz
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Balsamic Vinegar 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

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



1 PREHEAT OVEN AND BOIL POTATOES

Wash and dry all produce. Preheat oven to 400 degrees. Cut **potatoes** into ½-inch cubes. Place in a medium pot with a large pinch of **salt** and enough **water** to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 10-12 minutes. Drain and place in a large bowl.



4 ROAST TOMATOES

About 8 minutes before chicken is done, remove sheet from oven. Toss **tomatoes, scallion whites, garlic,** and a drizzle of **olive oil** on empty side of sheet. (**TIP:** Use tongs to avoid touching the hot sheet. No tongs? Get them for next time at [HelloFresh.com/Shop](https://www.hellofresh.com/shop)) Season with **salt** and **pepper**. Return sheet to oven and roast until chicken is done and tomatoes are soft, 7-8 minutes.



2 PREP CHICKEN

Meanwhile, combine **panko, Parmesan,** a drizzle of **olive oil,** and a pinch of **salt** and **pepper** in a small bowl. Pat **chicken** dry with a paper towel. Season all over with salt and pepper. Place toward one side of a lightly oiled baking sheet. Brush **1 tsp Dijon mustard** onto top of each piece. Sprinkle **panko mixture** onto tops, pressing to adhere.



5 MAKE POTATO SALAD

Add **scallion greens, 1 TBSP balsamic vinegar** (we sent more), and a large drizzle of **olive oil** to bowl with potatoes. Toss to combine. Season with **salt** and **pepper**.



3 ROAST CHICKEN AND PREP

Roast **chicken** in oven until no longer pink in center, 15-20 minutes total (we'll be adding more items to the sheet halfway through). Meanwhile, halve **tomatoes**. Trim, then thinly slice **scallions,** keeping greens and whites separate. Mince or grate **garlic**.



6 PLATE AND SERVE

Divide **chicken, tomatoes,** and **potato salad** between plates and serve.

SUPERB!

Potato salad is taken to the next level with a tangy balsamic twist.

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