



# CRUNCHY ITALIAN CHICKEN SHEET PAN BAKE

with Potatoes & Lemony Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz  
Chicken Cutlets



1 | 1  
Lemon



6 oz | 12 oz  
Green Beans



12 oz | 24 oz  
Yukon Gold  
Potatoes



½ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



½ Cup | 1 Cup  
Italian Cheese  
Blend  
Contains: Milk



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 1 TBSP  
Fry Seasoning



1 tsp | 2 tsp  
Italian Seasoning

## HELLO

### ITALIAN PANKO CRUST

A mixture of flaky panko breadcrumbs, cheese, and Italian seasoning delivers satisfying crunch and flavor to roasted chicken.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 660



### LIFE HACK

Use a basting brush or the back of a spoon to coat the chicken with sour cream in step 4. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

### BUST OUT

- Zester
- Medium bowl
- Baking sheet
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into 1-inch pieces. Zest and quarter **lemon**.
- **4 SERVINGS: Adjust racks to top and middle positions.**



### 2 MIX PANKO

- In a medium bowl, combine **panko**, **Italian cheese**, **Italian Seasoning**, **1 TBSP olive oil**, **salt**, and **pepper**. Set aside.
- **4 SERVINGS: Use 2 TBSP olive oil.**



### 3 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning**, and a pinch of **salt** and **pepper**.
- Roast on top rack for 12 minutes (you'll add the chicken and green beans then).
- **4 SERVINGS: Spread potatoes out across entire sheet. Use all the Fry Seasoning. Roast for 20-25 minutes.**



### 4 COAT CHICKEN

- While potatoes roast, pat **chicken\*** dry with paper towels and season all over with **salt** and **pepper**.
- Evenly spread **sour cream** onto tops of chicken. Mound with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).



### 5 ROAST CHICKEN & BEANS

- In a large bowl, toss **green beans** with a drizzle of **olive oil**. Season with **salt** and **pepper**.
- Once **potatoes** have roasted 12 minutes, remove sheet from oven. Carefully add green beans and coated **chicken** to empty side.
- Return to oven until potatoes are crisp, green beans are lightly charred, and chicken is golden brown and cooked through, 15-18 minutes more.
- **4 SERVINGS: Leave potatoes roasting. Add green beans and chicken to a second baking sheet; roast on middle rack.**



### 6 FINISH & SERVE

- Toss **green beans** with **1 TBSP butter**, **lemon zest**, and **lemon juice** to taste.
- Divide **chicken**, **potatoes**, and green beans between plates. Serve with any remaining **lemon wedges** on the side.
- **4 SERVINGS: Use 2 TBSP butter.**

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