



PARMESAN-CRUSTED CHICKEN

with Creamy Lemon Tomato Spaghetti



HELLO

PARMESAN CRUST

Crispy, cheesy, and oh-so-satisfying, this is one of our favorite ways to adorn a chicken breast.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 700

- 
Lemon
- 
Panko Breadcrumbs
(Contains: Wheat)
- 
Fry Seasoning
- 
Dijon Mustard
- 
Grape Tomatoes
- 
Cream Cheese
(Contains: Milk)
- 
Spaghetti
(Contains: Wheat)
- 
Garlic
- 
Chicken Breasts
- 
Mayonnaise
(Contains: Eggs)
- 
Parmesan Cheese
(Contains: Milk)

START STRONG

Make pasta night a family affair: kids can help with making the crust, coating the chicken, and putting together the finished dish.

BUST OUT

- Large pot
- 2 Small bowls
- Baking sheet
- Paper towels
- Aluminum foil
- Strainer
- Zester
- Medium bowl
- Olive oil (2 tsp)
- Butter (3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Lemon 1
- Panko Breadcrumbs ½ Cup
- Fry Seasoning 1 TBSP
- Parmesan Cheese 1 Cup
- Chicken Breasts 24 oz
- Dijon Mustard 2 tsp
- Mayonnaise 2 TBSP
- Spaghetti 6 oz
- Grape Tomatoes 8 oz
- Garlic 2 Cloves
- Cream Cheese 2 TBSP

WINE CLUB

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1 PREP

Adjust rack to middle position and preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Line a baking sheet with foil and lightly **oil**. Zest ½ tsp zest from **lemon**; quarter lemon. In a small bowl, combine **panko**, half the **Fry Seasoning**, and ⅓ of the **Parmesan**. Season with **salt** and **pepper**.



4 ADD TOMATOES

Once **chicken** has baked 10 minutes, remove sheet from oven. Place seasoned **tomatoes** on empty side of sheet. Return to oven until tomatoes are crisped at edges and chicken is cooked through, 7-8 minutes. **TIP:** If tomatoes are still quite raw, remove chicken from sheet and roast tomatoes about a minute more.



2 BAKE CHICKEN

Pat **chicken** dry with paper towels and place on one side of lined sheet. Season all over with **salt**, **pepper**, and remaining **Fry Seasoning**. In another small bowl, combine **mustard** and **mayonnaise**, then brush mixture onto tops of chicken. Sprinkle **panko mixture** onto brushed sides, pressing to adhere. Bake 10 minutes.



5 TOSS PASTA

Place pot used for pasta over medium heat. Add **1 TBSP butter** and remaining **garlic**. Once butter melts and garlic is fragrant, about 1 minute later, lower heat and add another 2 TBSP butter, **lemon zest**, **cream cheese**, and ¼ cup **pasta water**. Stir until smooth. Squeeze in **1 TBSP lemon juice**, then add **spaghetti** and half the remaining **Parmesan**. Toss to combine. **TIP:** Add more pasta water if needed to loosen sauce.



3 COOK PASTA AND PREP

Once water boils, add **spaghetti** to pot. Cook until al dente, 10-12 minutes. Scoop out and reserve **1 cup pasta water**, then drain. Meanwhile, halve **tomatoes** lengthwise. Mince or grate **garlic**. In a medium bowl, toss together tomatoes, half the garlic, and a drizzle of **olive oil**. Season with plenty of **salt** and **pepper**.



6 PLATE AND SERVE

Toss half the **tomatoes** into **pasta** in pot. Season with **salt** and **pepper**. Divide pasta between plates and arrange **chicken** to the side. Arrange remaining tomatoes on top of pasta and sprinkle with remaining **Parmesan**. Serve any remaining **lemon quarters** on the side for squeezing over.

FRESH TALK

What's your favorite pasta shape?

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