



HALL OF FAME

PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes and Green Beans



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 850



Yukon Gold Potatoes



Mozzarella Cheese
(Contains: Milk)



Pesto
(Contains: Milk)



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Green Beans



Sliced Almonds
(Contains: Tree Nuts)

START STRONG

Use a basting brush or the back of a spoon to coat the chicken with pesto. Just make sure to spread it evenly—each bite should have a bit of that green goodness!

BUST OUT

- 2 Baking sheets • Kosher salt
- Small bowl • Black pepper
- Large bowl
- Olive oil (2 tsp | 2 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz | 24 oz**
- Panko Breadcrumbs **½ Cup | 1 Cup**
- Mozzarella Cheese **½ Cup | 1 Cup**
- Chicken Breasts* **12 oz | 24 oz**
- Pesto **4 TBSP | 8 TBSP**
- Green Beans **6 oz | 12 oz**
- Lemon **1 | 1**
- Sliced Almonds **1 oz | 1 oz**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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

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1 PREP

Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce** (except green beans). Dice **potatoes** into ½-inch pieces.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



3 MAKE CRUST

In a small bowl, combine **panko**, **mozzarella**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



4 ROAST CHICKEN

Place **chicken** on a second, lightly **oiled** baking sheet. Brush tops of chicken breasts with a thin layer of **pesto** (you may have some left over). Mound coated sides with **crust mixture**, pressing to adhere. Roast on middle rack until chicken is cooked through, 20-22 minutes.



5 COOK GREEN BEANS

Meanwhile, pierce **green bean** bag with a fork; place on a plate. Microwave until tender, 2-3 minutes. (**TIP:** No microwave? No problem! Steam beans in a small pot with a splash of water until just tender, 5-7 minutes.) Quarter **lemon**. Carefully transfer **green beans** to a large bowl along with **almonds** and **1 TBSP butter**. Add a squeeze of **lemon juice** to taste. Toss until beans are coated and butter has melted. Season with **salt** and **pepper**.



6 SERVE

Divide **potatoes**, **chicken**, and **green beans** between plates. Serve with remaining **lemon wedges** on the side.

THE BEST-O

A coating of the good stuff adds tons of herbaceous flavor to chicken. Next time, try it on fish!

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