



20-MIN MEAL

QUICKEST CRISPY CHICKEN

with Cranberry Arugula Salad and Garlic Toasts



HELLO

GARLIC TOASTS

Baguettes toasted with garlic, butter, and herbs are the garlic bread of your dreams.

PREP: 5 MIN | **TOTAL: 20 MIN** | **CALORIES: 780**



Garlic



Demi-Baguettes
(Contains: Wheat)



Chicken Cutlets



Roma Tomato



Arugula



Italian Seasoning



Panko Breadcrumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Lemon



Dried Cranberries

START STRONG

If the crumbs start to burn in the pan before the chicken is cooked through, lower the heat slightly to help them cool down.

BUST OUT

- Small bowl
- Paper towel
- Baking sheet
- Medium bowl
- Large pan
- Oil (2 TBSP | 4 TBSP)
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Italian Seasoning 1 TBSP | 2 TBSP
- Demi-Baguettes 2 | 4
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Chicken Cutlets 10 oz | 20 oz
- Sour Cream 1 TBSP | 2 TBSP
- Roma Tomato 1 | 2
- Lemon 1 | 1
- Dried Cranberries 1 oz | 2 oz
- Arugula 2 oz | 4 oz

HELLO WINE



PAIR WITH
Tornambe IGP Puglia
Sangiovese, 2015

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1 PREHEAT OVEN AND MAKE GARLIC BUTTER

Wash and dry all produce. Preheat oven or toaster oven to 400 degrees. Mince or grate **garlic**. Put garlic, **2 TBSP butter**, and **1 tsp Italian seasoning** in a small, microwave-safe bowl (we'll use the rest of the seasoning later). Heat in microwave until butter is melted, about 30 seconds.



4 COOK CHICKEN

Add **chicken** to pan and cook until no longer pink in center and panko is golden brown, 2-4 minutes per side. Remove from pan and set aside on a paper-towel-lined plate.



2 MAKE GARLIC TOASTS

Halve **baguettes** lengthwise and place on a baking sheet cut-side up. Brush with **garlic butter**. Toast in oven or toaster oven until golden brown, 8-10 minutes.



5 PREP AND TOSS SALAD

While chicken cooks, cut **tomato** into wedges. Halve **lemon**; cut one half into wedges. Toss tomato, **cranberries**, and **arugula** with a squeeze of lemon and a large drizzle of **olive oil** in a medium bowl. Season with **salt, pepper**, and more lemon (to taste).



3 COAT CHICKEN

Heat **2 TBSP oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Combine **panko** and remaining **Italian seasoning** on a plate. Season with **salt** and **pepper**. Place **chicken** on another plate and season with salt and pepper. Brush all over with **1 TBSP sour cream** (we sent more). Dip into panko mixture, pressing to adhere.



6 PLATE AND SERVE

Divide **chicken, salad**, and **garlic toasts** between plates. Serve with **lemon wedges** on the side for squeezing over.

IMPECCABLE!

Fried chicken has never looked so good.

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