



BAKED CHICKEN PARMESAN

with DIY Marinara, Fresh Mozzarella, and Rigatoni



HELLO

DO-IT-YOURSELF MARINARA

Making red sauce from scratch is simpler than you think

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 780



Garlic



Parmesan Cheese
(Contains: Milk)



Grape Tomatoes



Onion Powder



Rigatoni Pasta
(Contains: Wheat)



Panko Breadcrumbs
(Contains: Wheat)



Chicken Breasts



Crushed Tomatoes



Italian Seasoning



Fresh Mozzarella
(Contains: Milk)

START STRONG

If the sauce starts to look a little too thick, add a splash of the pasta cooking water to loosen it up.

BUST OUT

- Large pot
- Small bowl
- Baking sheet
- Large pan
- Strainer
- Olive oil (4 tsp)

INGREDIENTS

Ingredient 4-person

- | | |
|---------------------|----------|
| • Garlic | 4 Cloves |
| • Panko Breadcrumbs | ½ Cup |
| • Parmesan Cheese | ½ Cup |
| • Chicken Breasts | 24 oz |
| • Grape Tomatoes | 8 oz |
| • Crushed Tomatoes | 2 Boxes |
| • Onion Powder | 1 TBSP |
| • Italian Seasoning | 2 tsp |
| • Rigatoni Pasta | 12 oz |
| • Fresh Mozzarella | 4 oz |

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Bring a large pot of **salted water** to a boil. Thinly slice **garlic**. In a small bowl, combine **panko**, **Parmesan**, and a drizzle of **olive oil**.



4 BOIL PASTA

Once water is boiling, add **rigatoni** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Drain.



2 BAKE CHICKEN AND TOMATOES

Place **chicken** on a lightly oiled baking sheet. Season all over with **salt** and **pepper**. Top **chicken** with **panko mixture**, pressing to adhere. Add **grape tomatoes** to same sheet and toss with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Bake in oven until **chicken** is cooked through and **tomatoes** are softened, about 15 minutes.



5 MELT CHEESE

Once **chicken** and **tomatoes** are done, transfer to pan and lay on top of sauce. (**TIP:** If your pan isn't ovenproof, transfer sauce to a small baking dish first.) Tear **mozzarella** into small pieces and scatter over pan. Transfer pan to oven and bake until cheese melts, about 2 minutes.




3 MAKE SAUCE

Heat a drizzle of **olive oil** in a large pan over medium heat (use an ovenproof pan if you have one). Add **garlic** to pan and cook until just starting to brown, about 2 minutes. Stir in **crushed tomatoes**, **onion powder**, and **2 tsp Italian seasoning** (we sent more). Season with **salt** and **pepper**. Simmer, stirring occasionally, until slightly thickened, about 10 minutes.



6 PLATE AND SERVE

Divide **rigatoni** between plates, then top with **chicken**, **tomatoes**, and **sauce** and serve. 

SAY CHEESE!

Melty mozzarella and Parmesan make this bake irresistible.