



WALNUT-CRUSTED CHICKEN

with Honey Dijon Sauce, Cheesy Ciabatta & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



½ oz | 1 oz
Walnuts

Contains: Tree Nuts



¼ Cup | ½ Cup
Panko
Breadcrumbs

Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Fry Seasoning



1.5 oz | 3 oz
Honey Dijon
Dressing

Contains: Eggs



8 oz | 16 oz
Broccoli Florets



1 | 2
Ciabatta

Contains: Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese

Contains: Milk



2 | 4
Oven-Ready
Aluminum Trays

HELLO

WALNUT CRUST

Buttery, crunchy walnuts and crispy panko make a delightful topping for roasted chicken.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 710



BRUSH WITH GREATNESS

In step 2, we instruct you to spread the tops of your chicken with Honey Dijon Dressing. We prefer to use a basting brush for the job, but if you don't have one, simply use the back of a spoon to evenly coat.

BUST OUT

- 2 Small bowls
- Paper towels
- Aluminum foil
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)

Contains: Milk

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



1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. Bring **2 TBSP butter** to room temperature. **Wash and dry produce.**
- Using a heavy-bottomed pan or rolling pin, crush **walnuts** in their bag until finely ground. In a small bowl, combine walnuts, **panko**, a large drizzle of **olive oil**, **salt**, and **pepper**.
- **4 SERVINGS: Use 4 TBSP butter.**



4 ROAST CHICKEN & BROCCOLI

- Roast **chicken** on top rack and **broccoli** on middle rack until chicken is browned and cooked through and broccoli is tender, 15-20 minutes.
- **TIP: If broccoli is done before chicken, remove from oven and continue roasting chicken.**



2 CRUST CHICKEN

- Pat **chicken*** dry with paper towels and place in **1 aluminum tray**. Season chicken all over with half the **Fry Seasoning** (you'll use more later), **salt**, and **pepper**.
- Evenly spread tops of chicken with half the **Honey Dijon Dressing** (save the rest for serving). Mound coated sides with **panko mixture**, pressing to adhere (no need to coat the undersides).
- **4 SERVINGS: Divide chicken between 2 trays.**



5 PREP CIABATTA

- While chicken and broccoli roast, halve **ciabatta**.
- In a second small bowl, combine **softened butter** and half the remaining **Fry Seasoning** (use the rest as you like). Season with **salt** and **pepper**.
- Spread **seasoned butter** onto cut sides of ciabatta and evenly sprinkle with **Monterey Jack**.
- **TIP: If butter is not yet softened, microwave for 5-10 seconds before mixing with the seasoning.**



3 PREP BROCCOLI

- Cut **broccoli florets** into bite-size pieces, if necessary; place in remaining **tray**. Toss with a drizzle with **olive oil** and season with **salt** and **pepper**; drizzle with **2 TBSP water**. Cover tray tightly with foil.
- **4 SERVINGS: Divide broccoli between remaining trays. Use 2 TBSP water for each tray.**



6 TOAST CIABATTA & SERVE

- When chicken has 5 minutes left, carefully place **ciabatta** cut sides up directly on oven rack. Bake until bread is toasted and cheese melts, 4-5 minutes.
- Halve ciabatta on a diagonal; divide between plates with **chicken** and **broccoli**. Serve with remaining **Honey Dijon Dressing** on the side for dipping.

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