



HALL OF FAME

WINNER WINNER CHICKEN ORZO DINNER

with Cheesy Roasted Zucchini and Tomato



HELLO

HALL OF FAME

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

PREP: 5 MIN | TOTAL: 30 MIN | CALORIES: 730

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| 
Zucchini | 
Italian Seasoning | 
Chicken Breasts | 
Lemon | 
Panko Breadcrumbs
<small>(Contains: Wheat)</small> |
| 
Roma Tomato | 
Orzo Pasta
<small>(Contains: Wheat)</small> | 
Fresh Mozzarella
<small>(Contains: Milk)</small> | 
Parsley | 
Parmesan Cheese
<small>(Contains: Milk)</small> |

START STRONG

No broiler? No problem! Just crank up the oven to 500 and keep a close eye on the veggies. You don't want all that deliciousness to burn.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Large pan
- Olive oil (4 tsp | 8 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|-----------------|
| • Zucchini | 1 2 |
| • Roma Tomato | 1 2 |
| • Italian Seasoning | 1 TBSP 2 TBSP |
| • Orzo Pasta | 3 oz 6 oz |
| • Chicken Breasts | 12 oz 24 oz |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Lemon | 1 1 |
| • Parsley | ¼ oz ¼ oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH
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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Bring a large pot of **salted water** to a boil. Slice **zucchini** into ¼-inch-thick rounds. Cut **tomato** into ½-inch-thick wedges. Toss zucchini and tomato with **1 TBSP olive oil** and half the **Italian seasoning** on a baking sheet. Season with **salt** and **pepper**.



4 COOK CHICKEN AND PREP

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **chicken** and cook until no longer pink in center, 3-4 minutes per side. Remove from pan and set aside on a plate. Meanwhile, cut **mozzarella** into ½-inch cubes. Halve **lemon**. Roughly chop **parsley**.



2 ROAST VEGGIES AND COOK PASTA

Roast **zucchini** and **tomato** in oven until just shy of tender, about 10 minutes. Once water is boiling, add half the **orzo** from package to pot (use the rest as you like). Cook, stirring occasionally, until al dente, 9-11 minutes. Drain, then return to pot.



5 BROIL VEGGIES

Once **veggies** have roasted 10 minutes, remove baking sheet from oven. Heat broiler to high or increase oven temperature to 500 degrees. Sprinkle veggies with **panko**, **mozzarella**, and **Parmesan**. Broil (or bake) until panko is golden brown, cheese is melted, and veggies are tender, 3-5 minutes.



3 BUTTERFLY CHICKEN

With your hand on top of one **chicken breast**, cut ¾ of the way through middle, parallel to cutting board, stopping before you slice through completely. Repeat with other chicken breast. Open each up and season all over with **salt**, **pepper**, and remaining **Italian seasoning**.



6 FINISH AND PLATE

Add **juice** from one lemon half and half the **parsley** to pot with **orzo** and toss to combine. Season to taste with **salt** and **pepper**. Divide orzo between plates. Top with **veggies** and **chicken**. Drizzle with any **chicken juices** from plate and a squeeze of lemon. Garnish with remaining parsley and serve.

AMAZING!

Try adding a cheesy panko crust to your favorite roasted veggies.

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