



More than Food

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Chicken & Nectarine Panzanella

with Mint, Zucchini, and Fresh Mozzarella

What's not to like about a salad that's equal parts bread and veggies? This panzanella is bulked up with thinly shaved zucchini, fresh mozzarella, and juicy nectarine. Unlike most salads, this one is even better made a few hours in advance. Just toss in the arugula and mint right before serving!



35 min



level 2



nut free



Chicken Breast



Nectarine



Demi Baguette



Fresh Mozzarella



Arugula



Zucchini



Shallot



Mint



White Wine Vinegar

Ingredients

	2 People	4 People
Chicken Breast	12 oz	24 oz
Nectarine	1	2
Demi Baguette	1) 2) 3)	2
Fresh Mozzarella	2)	8 oz
Arugula	2 oz	4 oz
Zucchini	1	2
Shallot	1	2
Mint	1 bunch	2 bunches
White Wine Vinegar	2 T	4 T
Olive Oil*	2 T	4 T

*Not Included

Allergens

1) Wheat

2) Dairy

3) Soy

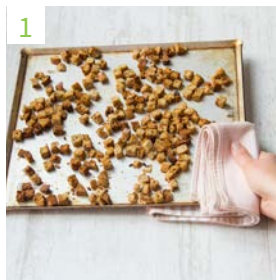
Tools

Baking Sheet, Large Pan, Large Bowl, Small Bowl, Peeler

Ruler

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Nutrition per person | Calories: 700 cal | Carbs: 48 g | Fat: 30 g | Protein: 59 g | Fiber: 7 g | Sodium: 580 mg



1 Toast the bread: preheat oven to 400 degrees. Slice the **bread** into 3/4-inch cubes. Toss bread cubes on a baking sheet with **2 teaspoons olive oil** and season with **salt** and **pepper**. Place baking sheet in the oven to toast for 6-8 minutes, until golden brown.



2 Prep the ingredients: meanwhile, halve, pit, and thinly slice the **nectarine**. Halve, peel, and mince the **shallot**. Using a vegetable peeler, shave the **zucchini** into ribbons lengthwise, rotating as necessary. Toss the zucchini ribbons in a large bowl with **1 Tablespoon white wine vinegar**. Season with **salt** and **pepper**.



3 Remove the **bread cubes** from the oven to cool. Slice the **mozzarella** into 1/2-inch cubes. Chop the **mint leaves**.

4 Cook the chicken: heat **1 teaspoon olive oil** in a large pan over medium-high heat. Season the **chicken** on all sides with **salt** and **pepper**. Add the **chicken** to the pan and cook 5-6 minutes per side, until cooked through. Set aside for 5 minutes, then dice into cubes.

5 Make the vinaigrette: in a small bowl, combine the **shallot**, remaining **vinegar**, and **1 Tablespoon olive oil**. Season with **salt** and **pepper**.



6 Toss the **mozzarella**, **bread cubes**, **chicken**, **mint**, **arugula**, **nectarine**, and **vinaigrette** into the bowl with the **zucchini ribbons**. Season with **salt** and **pepper** and finish with a drizzle of **olive oil**, if desired. Enjoy!