



PARMESAN-CRUSTED CHICKEN

with Creamy Lemon Tomato Linguine



HELLO

PARMESAN CRUST

A cheesy, crispy, and crunchy breadcrumb coating that makes this chicken crave-worthy

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 1060**



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Fry Seasoning



Dijon Mustard



Grape Tomatoes



Cream Cheese
(Contains: Milk)



Linguine Pasta
(Contains: Wheat)



Parmesan Cheese
(Contains: Milk)



Chicken Breasts



Mayonnaise
(Contains: Eggs)



Garlic

START STRONG

Whenever we cook pasta, we like to reserve some of the water used for boiling. Not only will it help thin your sauce to just the right consistency, it has starches that create a silky-smooth mouthfeel.

BUST OUT

- Large pot
- Baking sheet
- Aluminum foil
- Zester
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 3 TBSP)
(Contains: Milk)
- 2 Small bowls
- Paper towel
- Strainer
- Medium bowl

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|---------------------|---------------------|
| • Lemon | 1 1 |
| • Panko Breadcrumbs | ½ Cup ½ Cup |
| • Fry Seasoning | 1 TBSP 1 TBSP |
| • Parmesan Cheese | ½ Cup 1 Cup |
| • Chicken Breasts | 12 oz 24 oz |
| • Dijon Mustard | 2 tsp 2 tsp |
| • Mayonnaise | 2 TBSP 2 TBSP |
| • Linguine Pasta | 6 oz 6 oz |
| • Grape Tomatoes | 4 oz 8 oz |
| • Garlic | 2 Cloves 2 Cloves |
| • Cream Cheese | 2 TBSP 2 TBSP |

WINE CLUB

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1 PREHEAT AND MIX

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Bring a large pot of salted water to a boil. Line a baking sheet with foil and lightly oil. Zest ½ tsp zest from lemon, then quarter. In a small bowl, stir together panko, half the fry seasoning, and ⅓ of the Parmesan. Season with salt and pepper.



4 ADD TOMATOES

Once chicken has roasted 10 minutes, remove sheet from oven. Adjust oven rack to top position. Place seasoned tomatoes on empty side of sheet. Return to oven and roast until tomatoes are crisped at edges and chicken is no longer pink in center, 7-8 minutes. **TIP:** If tomatoes are still quite raw, remove chicken from sheet and roast tomatoes about a minute more.



2 ROAST CHICKEN

Pat chicken dry with a paper towel and place on one side of lined sheet. Season all over with salt, pepper, and remaining fry seasoning. Mix mustard and mayonnaise in another small bowl, then brush mixture onto tops of chicken. Sprinkle panko mixture onto brushed sides, pressing to adhere. Roast in oven 10 minutes.



5 TOSS PASTA

Place pot used for pasta over medium heat. Add 1 TBSP butter and remaining garlic. Once butter melts and garlic is fragrant, about 1 minute later, lower heat and add 2 TBSP butter, lemon zest, cream cheese, and ¼ cup pasta water. Stir until smooth. Squeeze in 1 TBSP lemon juice, then add linguine and half the remaining Parmesan. Toss to combine. **TIP:** Add more pasta water if needed to loosen sauce.



3 COOK PASTA AND PREP

Once water boils, add linguine to pot. Cook until al dente, 10-12 minutes. Scoop out and reserve 1 cup pasta water, then drain. Meanwhile, halve tomatoes lengthwise. Mince or grate garlic. Toss together tomatoes, half the garlic, and a drizzle of olive oil in a medium bowl. Season with plenty of salt and pepper.



6 PLATE AND SERVE

Toss half the tomatoes into pasta in pot. Season with salt and pepper. Divide pasta between plates and arrange chicken to the side. Arrange remaining tomatoes on top of pasta and sprinkle with remaining Parmesan. Serve any remaining lemon on the side for squeezing over.

BRAVO!

A pasta feast is always worthy of applause.

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