



# PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes and Green Salad



**HELLO**  
**MOZZARELLA PESTO CHICKEN**  
 Cheesy, herb-laced deliciousness  
 baked right into the crust

**PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 630**



Yukon Gold Potatoes



Mozzarella Cheese  
 (Contains: Milk)



Pesto  
 (Contains: Milk)



Spring Mix Lettuce



Panko Breadcrumbs  
 (Contains: Wheat)



Chicken Breasts



Lemon



## START STRONG

Use a basting brush or the back of a spoon to coat the chicken with pesto. Just make sure to spread it evenly—each bite should have some of that green goodness!

## BUST OUT

- 2 Baking sheets
- Small bowl
- Large bowl
- Olive oil (5 tsp | 9 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Mozzarella Cheese ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- Pesto 2 TBSP | 4 TBSP
- Lemon 1 | 1
- Spring Mix Lettuce 2 oz | 4 oz

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)







## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned, 20-25 minutes, tossing halfway through.



## 3 MAKE CRUST

In a small bowl, mix together **panko**, **mozzarella**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



## 4 ROAST CHICKEN

Place **chicken** on another, lightly oiled baking sheet. Brush **1 TBSP pesto** onto top of one piece. Repeat with other piece (you will have some pesto left over). Cover pesto-brushed sides with **crust mixture**, pressing to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.



## 5 TOSS SALAD

Halve **lemon**. In a large bowl, toss together **lettuce**, a squeeze or two of **lemon**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**.



## 6 PLATE AND SERVE

Divide **potatoes** and **chicken** between plates. Serve with **salad** on the side.

## MAGIC!

It's amazing what a little pesto can do to perk up chicken.

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