HALL OF FAME

PRESTO PESTO PANKO CHICKEN
with a Green Salad and Roasted Potatoes

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 610
**START STRONG**
Make sure to spread the pesto evenly all over the chicken—you don’t want a single bite to be without that gorgeous green goodness!

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

**INGREDIENTS**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Yukon Gold Potatoes</td>
<td>12 oz</td>
<td>24 oz</td>
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<tr>
<td>Panko Breadcrumbs</td>
<td>½ Cup</td>
<td>1 Cup</td>
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<tr>
<td>Mozzarella Cheese</td>
<td>½ Cup</td>
<td>1 Cup</td>
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<tr>
<td>Chicken Breasts</td>
<td>12 oz</td>
<td>24 oz</td>
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<tr>
<td>Pesto</td>
<td>2 TBSP</td>
<td>4 TBSP</td>
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<tr>
<td>Lemon</td>
<td>1 oz</td>
<td>2 oz</td>
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<tr>
<td>Arugula</td>
<td>1 oz</td>
<td>4 oz</td>
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**PREHEAT AND PREP**
Wash and dry all produce. Preheat oven to 450 degrees. Cut potatoes into ½-inch cubes.

**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.

**MAKE CRUST**
In a small bowl, combine panko, mozzarella, a drizzle of olive oil, and a pinch of salt and pepper.

**ROAST CHICKEN**
Place chicken breasts on a lightly oiled baking sheet. Brush 2 TBSP pesto (we sent more) onto tops. Press crust mixture into pesto to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.

**TOSS SALAD**
Halve lemon. In a large bowl, toss together arugula, a squeeze of lemon, and a large drizzle of olive oil. Season with salt and pepper.

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

**HELLO WINE**
PAIR WITH
The Descent Valle Central Merlot, 2015
HelloFresh.com/Wine

**MAGIC!**
It’s amazing what a little pesto can do to perk up plain chicken.

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