



HALL OF FAME

CHICKEN PARM SALAD

with Baby Spinach and a Creamy Lemon Dressing



HELLO

HALL OF FAME

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

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 540



Yukon Gold Potatoes



Parmesan Cheese
(Contains: Milk)



Chicken Breasts



Lemon



Panko Breadcrumbs
(Contains: Wheat)



Garlic Powder



Sour Cream
(Contains: Milk)



Baby Spinach

START STRONG

What makes this recipe worthy of the HelloFresh Hall of Fame? According to our customers, it's how simple, easy, and tasty it is—just pop the potatoes and chicken in the oven and let 'em bake!

BUST OUT

- 2 Baking sheets
- Small bowl
- Plastic wrap
- Large bowl
- Olive oil (4 tsp | 7 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|-----------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Parmesan Cheese | ¼ Cup ½ Cup |
| • Garlic Powder | 1 tsp 2 tsp |
| • Chicken Breasts | 12 oz 24 oz |
| • Sour Cream | 3 TBSP 6 TBSP |
| • Lemon | 1 1 |
| • Baby Spinach | 5 oz 10 oz |

HELLO WINE



PAIR WITH
Rogue Wave Mendocino County
Pinot Noir, 2015

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



1 PREHEAT OVEN AND ROAST POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** into ¾-inch cubes. Toss on a baking sheet with a drizzle of **olive oil** and a large pinch of **salt** and **pepper**. Roast in oven until lightly browned and tender, about 25 minutes, tossing halfway through.



4 CRUST AND BAKE CHICKEN

Place **chicken breasts** on a lightly oiled baking sheet and brush tops with **2 TBSP sour cream** (we'll be using more later). Press **crust mixture** into sour cream. Bake in oven until chicken is cooked through and crust is crispy, 12-15 minutes.



2 MAKE CRUST

Meanwhile, combine **panko**, **Parmesan**, **garlic powder**, and a pinch of **salt** and **pepper** in a small bowl.



5 MAKE SALAD

Halve **lemon**. Cut one half into wedges. In a large bowl, combine **1 TBSP sour cream** (you'll have some left over), a large drizzle of **olive oil**, a squeeze of **lemon juice**, and a pinch of **salt** and **pepper**. When **potatoes** are done, add to bowl along with **spinach** and toss to coat evenly. Season with salt and pepper.



3 POUND CHICKEN

Place a **chicken breast** between two pieces of plastic wrap. Pound with a rolling pin, mallet, or heavy-bottomed pan until ½ inch thick. Season with **salt** and **pepper**. Repeat with remaining chicken breast.



6 PLATE AND SERVE

Divide **salad** between plates and top with **chicken**. Serve with **lemon wedges** on the side for squeezing over.

SUCCESS!

A lighter twist on chicken parm?
We'll say yes to that!

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK24NJ-1