Tantalizingly tender zucchini and tomato with a crispy, cheesy finish

HELLO CHEESY ROASTED VEGGIES
Tantalizingly tender zucchini and tomato with a crispy, cheesy finish

PREP: 5 MIN  TOTAL: 30 MIN  CALORIES: 750

Zucchini  Italian Seasoning  Chicken Breasts  Lemon  Panko Breadcrumbs (Contains: Wheat)
Roma Tomato  Orzo Pasta (Contains: Wheat)  Fresh Mozzarella (Contains: Milk)  Parsley  Parmesan Cheese (Contains: Milk)
1. **PREHEAT AND PREP**

   Wash and dry all produce. Preheat oven to 425 degrees. Bring a large pot of salted water to a boil. Slice zucchini into ¼-inch-thick rounds. Cut tomato into ½-inch-thick wedges. Toss zucchini and tomato with 1 TBSP olive oil and half the Italian seasoning on a baking sheet. Season with salt and pepper.

2. **ROAST VEGGIES AND COOK PASTA**

   Roast veggies in oven until just shy of tender, 13-15 minutes total (we’ll be adding more items to the sheet after 10 minutes). Once water is boiling, add half the orzo to pot (use the rest as you like). Cook, stirring occasionally, until al dente, 9-11 minutes. Drain, then return to pot.

3. **BUTTERFLY CHICKEN**

   With your hand on top of one chicken breast, cut ¼ of the way, parallel to cutting board, stopping before you slice through completely. Repeat with other chicken breast. Open each up and season all over with salt, pepper, and remaining Italian seasoning.

4. **COOK CHICKEN AND PREP**

   Heat a drizzle of olive oil in a large pan over medium-high heat. Add chicken and cook until no longer pink in center, 3-4 minutes per side. Remove from pan and set aside on a plate. Meanwhile, chop mozzarella into ½-inch cubes. Halve lemon. Roughly chop parsley.

5. **BROIL VEGGIES**

   Once veggies have roasted 10 minutes, remove baking sheet from oven. Heat broiler to high or increase oven temperature to 500 degrees. Sprinkle veggies with panko, mozzarella, and Parmesan. Broil (or bake) until panko is golden brown, cheese is melted, and veggies are tender, 3-5 minutes.

6. **FINISH AND PLATE**

   Add juice from one lemon half and half the parsley to pot with orzo and toss to combine. Season to taste with salt and pepper. Divide orzo between plates. Top with veggies and chicken. Drizzle with any chicken juices from plate and a squeeze of lemon. Garnish with remaining parsley and serve.

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**INGREDIENTS**

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<tr>
<th>Ingredient</th>
<th>2-person</th>
<th>4-person</th>
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<tbody>
<tr>
<td>Zucchini</td>
<td>1</td>
<td>2</td>
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<tr>
<td>Roma Tomato</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>Italian Seasoning</td>
<td>1 TBSP</td>
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<tr>
<td>Orzo Pasta</td>
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<tr>
<td>Parsley</td>
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<tr>
<td>Panko Breadcrumbs</td>
<td>¼ Cup</td>
<td>½ Cup</td>
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<tr>
<td>Parmesan Cheese</td>
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<td>½ Cup</td>
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**HELLO WINE**

PAIR WITH

Trilus California Chardonnay, 2015

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**AMAZING!**

Try adding a panko crust to your favorite roasted veggies.

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