



CRUNCHY ITALIAN CHICKEN SHEET-PAN BAKE

with Spiced Potatoes & Lemony Green Beans

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Chicken Cutlets



1 | 1
Lemon



6 oz | 12 oz
Green Beans



12 oz | 24 oz
Potatoes*



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 TBSP | 1 TBSP
Fry Seasoning



1 TBSP | 1 TBSP
Italian Seasoning



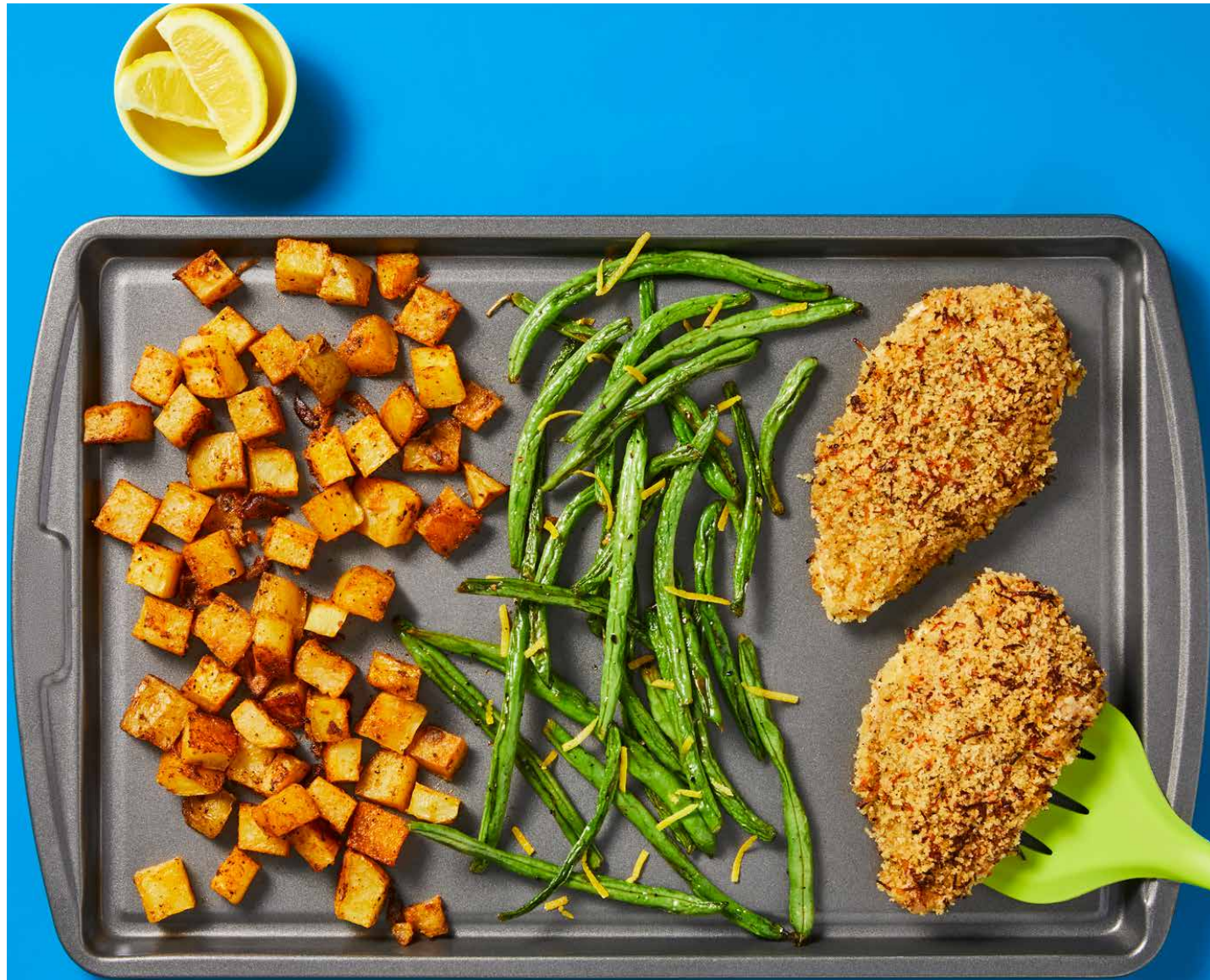
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*The ingredient you received may be a different color.

HELLO

ITALIAN PANKO CRUST

A mixture of flaky panko breadcrumbs, cheese, and Italian seasoning delivers satisfying crunch and flavor to roasted chicken.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 680



BRUSH WITH GREATNESS

Use a basting brush or the back of a spoon to coat the chicken with sour cream in step 4. Just make sure to spread it evenly—this will allow the panko to stick and form a delicious crust.

BUST OUT

- Zester
- Paper towels
- Medium bowl
- Large bowl
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (**2 TBSP** | **3 TBSP**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. Zest and quarter **lemon**.



2 MIX PANKO

- In a medium bowl, combine **panko**, **Italian cheese blend**, **1 tsp Italian Seasoning** (2 tsp for 4 servings), **1 TBSP olive oil** (2 TBSP for 4), **salt**, and **pepper**. Set aside.



3 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of olive oil**, **half the Fry Seasoning**, and a **pinch of salt and pepper**. (For 4 servings, spread potatoes out across entire sheet and use all the Fry Seasoning; roast 20-25 minutes total.)
- Roast on top rack for 12 minutes (**you'll add the chicken and green beans then**).



4 COAT CHICKEN

- While potatoes roast, pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Evenly spread **sour cream** onto tops of chicken. Mound with **panko mixture**, pressing firmly to adhere (**no need to coat the undersides**).



5 ROAST CHICKEN & BEANS

- Trim **green beans** if necessary. Toss in a large bowl with a **drizzle of olive oil**. Season with **salt** and **pepper**.
- Once **potatoes** have roasted 12 minutes, remove sheet from oven. Carefully add green beans and **coated chicken** to empty side. (For 4 servings, leave potatoes roasting. Add green beans and chicken to a second baking sheet; roast on middle rack.)
- Return to top rack until potatoes are crisp, green beans are lightly charred, and chicken is golden brown and cooked through, 15-18 minutes more.



6 FINISH & SERVE

- Toss **green beans** with **1 TBSP butter** (2 TBSP for 4 servings), **lemon zest**, and **lemon juice** to taste.
- Divide **chicken**, **potatoes**, and green beans between plates. Serve with any **remaining lemon wedges** on the side.

*Chicken is fully cooked when internal temperature reaches 165°.