

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



10 oz | 20 oz Chicken Cutlets



Green Beans



Ranch Spice



¼ Cup | ½ Cup Panko Breadcrumbs **Contains: Wheat**



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



1.5 oz | 3 oz Caesar Dressing Contains: Eggs, Fish, Milk



1 tsp | 2 tsp Garlic Powder



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

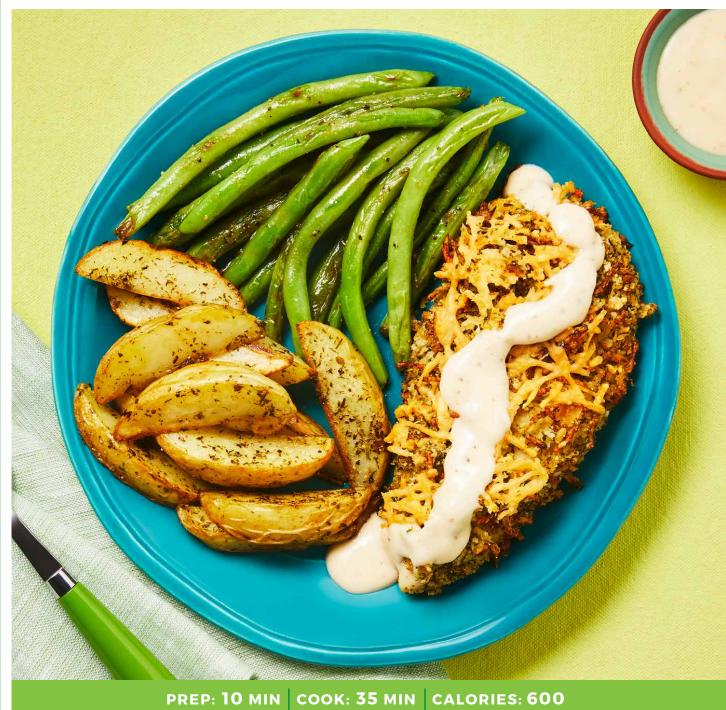
HELLO

CRISPY CHICKEN

A Parmesan panko crust adds a layer of toasty flavor and oh-so-crispy texture to juicy chicken.

CRISPY CAESAR CHICKEN

with Herby Potato Wedges & Green Beans





BRUSH WITH GREATNESS

In step 3, we instruct you to brush the tops of your chicken with dressing. We prefer to use a basting brush, but if you don't have one, simply use the back of your spoon to evenly coat.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1 tsp | 1 tsp)

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1 PREP & ROAST POTATOES

- Adjust racks to middle and top positions and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Trim green beans if necessary.
- Toss potatoes on a baking sheet with a drizzle of oil, half the Ranch Spice (you'll use the rest in the next step), salt, and pepper. Roast on middle rack until browned and tender, 20-25 minutes



2 MIX PANKO

• In a medium bowl, combine panko, half the Parmesan, half the garlic powder, remaining Ranch Spice, a drizzle of olive oil, salt, and pepper.



3 COAT & ROAST CHICKEN

- Lightly oil a second baking sheet. Pat chicken* dry with paper towels; season with **salt** and **pepper**.
- Place chicken on prepared sheet. Evenly brush tops with a **thin layer of** dressing (save the rest for serving). Mound coated sides with panko mixture, pressing to adhere (no need to coat the undersides). Roast chicken on top rack for 10 minutes (vou'll finish the chicken in step 5).



large pan over medium-high heat. Add green beans and cook, stirring occasionally, until lightly browned and softened. 6-8 minutes. Season

with remaining garlic powder, salt,

• Meanwhile, heat a drizzle of oil in a

and pepper. · Remove pan from heat.



5 FINISH CHICKEN

- Once chicken has roasted 10 minutes. remove sheet from oven. Carefully sprinkle remaining Parmesan over chicken.
- Return to top rack until chicken is browned and cooked through and Parmesan is golden brown, 6-10 minutes more. TIP: Keep a close eye on the cheese to avoid burning.



• Divide chicken, green beans, and potato wedges between plates. Drizzle remaining dressing over chicken (or serve on the side for dipping).