



# BALSAMIC CHICKEN & FRESH MOZZ SANDWICHES

**FAST & FRESH**

Arugula & Walnut Salad

BOX TO PLATE: 15 MINUTES

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Paper towels
- Large pan
- Large bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

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CALORIES: 1030

### 1 PREP



**4 oz | 8 oz**  
Fresh Mozzarella  
Contains: Milk



**1 | 2**  
Tomato

- Wash and dry produce.
- Slice **mozzarella** into rounds.
- Slice **tomato** into rounds; season with **salt** and **pepper**.



### 3 TOSS



**4 oz | 8 oz**  
Arugula



**5 tsp | 10 tsp**  
Balsamic Glaze



**2 | 4**  
Ciabattas  
Contains: Soy, Wheat

- In a second large bowl, toss **arugula** with **half the balsamic glaze**, a **large drizzle of olive oil**, **salt**, and **pepper**.
- Halve and toast **ciabattas**.



### 2 SIZZLE



**10 oz | 20 oz**  
Chicken Cutlets



**1.5 oz | 1.5 oz**  
Creamy Balsamic Dressing  
Contains: Eggs

- Pat **chicken\*** dry; slice crosswise. Place in a large bowl and season with **salt** and **pepper**. Add **half the creamy balsamic dressing (all for 4)** and turn to coat.
- Drizzle **oil** in a hot large pan. Add **chicken**; cook until browned and cooked through, 5-7 minutes per side.
- In the last minute of cooking, carefully top **chicken** with **sliced mozzarella**; cover pan until cheese melts. **TIP: While chicken cooks, move on to the next step!**



### 4 SERVE



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**2 | 4**  
Croutons  
Contains: Milk, Wheat



**1 oz | 2 oz**  
Walnuts  
Contains: Tree Nuts

- Spread cut sides of **ciabatta halves** with as much **mayonnaise** as you like. Place **chicken** on **bottom ciabatta halves**; top with **tomato** and drizzle with as much **remaining balsamic glaze** as you like. Close **sandwiches**.
- Gently crush **croutons** in bag.
- Top **salad** with **croutons** and **walnuts**; serve alongside **sandwiches**.



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