



THE BIG CHICKEN SALAD BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Carrots



1 | 2
Tomato



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



10 oz | 20 oz
Chicken Cutlets



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 tsp | 1 tsp
Garlic Powder



4 oz | 8 oz
Mixed Greens



1.5 oz | 3 oz
Italian Dressing
Contains: Milk



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
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OR GIVE US A CALL AT (646) 846-3663.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



4 oz | 8 oz
Bacon
Calories: 1000



2 | 4
Flour Tortillas
Calories: 1010
Contains: Soy, Wheat



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 740



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up wraps and/or add a bacon topper!

TOP TOPPER

Buttery toasted panko lends a savory crunch to perfectly balance this fresh salad. Try making this tasty topping again (and again!) to add crispy texture to soup or roasted veggies.

BUST OUT

- Peeler
 - Box grater
 - Large pan (or 2 large pans) 💡
 - 2 Small bowls
 - Paper towels
 - Plastic wrap
 - Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- Wash and dry produce.
- Trim, peel, and grate **carrots** on the largest holes of a box grater. Dice **tomato** into ½-inch pieces. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



2 TOAST PANKO

- Melt **1 TBSP butter** (2 TBSP for 4 servings) in a large pan over medium-high heat. Add **panko, salt, and pepper**; cook, stirring, until golden brown, 2-3 minutes. Turn off heat; transfer to a small bowl. Wipe out pan.
- 💡 Heat a second large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Once bacon is cool enough to handle, roughly chop.



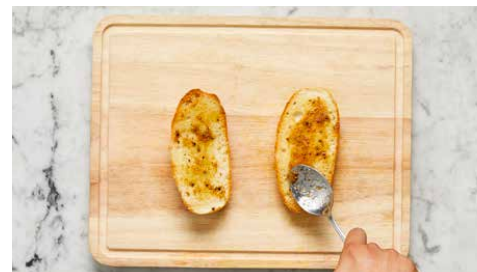
3 COOK CHICKEN

- Pat **chicken*** dry with paper towels. Season all over with **Fry Seasoning, salt, and pepper**.
- Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add chicken; cook until browned and cooked through, 5-6 minutes per side. **(TIP: If chicken is browning too quickly, reduce heat to medium and cover until cooked through.)** Transfer to a cutting board.



4 MAKE GARLIC BUTTER

- Place **1 TBSP butter** (2 TBSP for 4 servings) in a second small microwave-safe bowl. Cover with plastic wrap; microwave until melted, 30-60 seconds.
- Stir in **half the garlic powder** (all for 4), **salt, and pepper**.



5 MAKE GARLIC BREAD

- Halve and toast **baguette**.
- Brush as much **garlic butter** as you like onto cut sides of toasted baguette.
- 💡 Wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds.



6 FINISH & SERVE

- Thinly slice **chicken** crosswise.
- Serve chicken, **mixed greens, carrots, tomato, toasted panko, Italian dressing, honey Dijon dressing, and Parmesan** family style and let everyone build their own plate. Serve with **garlic bread** on the side.
- 💡 Serve **chopped bacon** alongside **salad bar**.
- 💡 Serve **tortillas** alongside **salad bar** to make wraps.

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

💡 *Bacon is fully cooked when internal temperature reaches 145°.