

INGREDIENTS 2 PERSON | 4 PERSON 1 TBSP | 2 TBSP 1 2 1½ oz 3 oz Fry Seasoning Oven-Ready Tray Buttermilk Ranch Dressing Contains: Milk, Eggs 3 TBSP | 6 TBSP 2 TBSP | 4 TBSP 1 2 Demi-Baguette Garlic Herb Butter Parmesan Cheese **Contains: Milk** Contains: Soy, Wheat **Contains: Milk** 10 oz | 20 oz 1/4 Cup(s) | 1/2 Cup(s) 8 oz | 16 oz Panko Broccoli Chicken Cutlets Breadcrumbs **Contains: Wheat**



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

HELLO

GARLIC HERB BUTTER

This rich compound butter makes everything better—and fast!

PREP & BAKE PARMESAN PANKO CHICKEN

with Broccoli, Garlic Bread & Ranch Dressing



PREP: 5 MIN COOK: 30 MIN CALORIES: 670



OVEN LOVIN' TRAY

Our oven-ready tray makes life even easier—no pots to clean! If the tray is dented in transit, no worries! Simply smooth it out with your fingers.

BUST OUT

- Medium bowl
 Plastic wrap
- Paper towels
- Kosher Salt
- Black Pepper
- Olive Oil
- Nonstick Cooking Spray

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

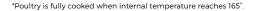
For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!

Share your **#HelloFreshPics** with us **@HelloFresh**





1 MIX PANKO

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- In a medium microwave-safe bowl, combine panko, Fry Seasoning, Parmesan, a drizzle of olive oil (large drizzle for 4 servings), salt, and pepper.



2 SEASON & BAKE CHICKEN

- Lightly coat oven-ready tray with nonstick cooking spray or a drizzle of oil.
- Pat chicken* dry with paper towels and season with salt and pepper. Mound chicken with panko mixture, pressing to adhere (no need to coat the undersides); carefully place in prepared tray (divide between two trays for 4 servings). Wipe out bowl.
- Bake on middle rack until topping is browned and chicken is cooked through, 15-20 minutes.



- Meanwhile, cut **broccoli** into bite-size pieces if necessary.
- When chicken has 5 minutes left, place broccoli, **salt**, and **pepper** in bowl used for panko. Cover with plastic wrap and microwave until crisp-tender, 2-3 minutes (if needed, continue to microwave in 30-second increments).
- Carefully remove plastic wrap (watch out for steam!) and toss broccoli with half the garlic herb butter.



4 FINISH & SERVE

- Halve and toast **baguette**. Spread cut sides with **remaining** garlic herb butter; halve each piece on a diagonal.
- Divide **chicken**, **broccoli**, and **garlic bread** between plates. Serve with **ranch dressing** on the side.