



PREP & BAKE PARMESAN PANKO CHICKEN

with Broccoli, Garlic Bread & Ranch Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Oven-Ready Tray



1½ oz | 3 oz

Buttermilk Ranch Dressing

Contains: Milk, Eggs



1 TBSP | 2 TBSP

Fry Seasoning



1 | 2

Demi-Baguette
Contains: Soy, Wheat



2 TBSP | 4 TBSP

Garlic Herb Butter
Contains: Milk



3 TBSP | 6 TBSP

Parmesan Cheese
Contains: Milk



¼ Cup(s) | ½ Cup(s)
Panko
Breadcrumbs

Contains: Wheat



8 oz | 16 oz
Broccoli



10 oz | 20 oz
Chicken Cutlets



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: 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?



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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**.



3 COOK BROCCOLI

- 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**.



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.



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.

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