



Italian Sheet Pan Chicken Dinner

with Roasted Green Beans, Cherry Tomatoes and Cheesy Bread

FAMILY

20 Minutes



Chicken Tenders



Green Beans



Cherry Tomatoes



Italian Seasoning



Balsamic Glaze



Garlic Salt



Artisan Roll



Mozzarella Cheese, shredded



Parmesan Cheese



Parsley

HELLO CHEESY HERB BREAD

A tasty vessel, covered with melty cheese, for soaking up all the pan juices!

START HERE

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, Paper Towels, Parchment Paper, Small Bowl, Measuring Spoons

Ingredients

	4 Person
Chicken Tenders	680 g
Green Beans	340 g
Cherry Tomatoes	454 g
Italian Seasoning	2 tbsp
Balsamic Glaze	2 tbsp
Garlic Salt	1 tbsp
Artisan Roll	4
Mozzarella Cheese, shredded	1 cup
Parmesan Cheese	½ cup
Parsley	7 g
Oil*	
Salt and Pepper*	

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. PREP

Trim **green beans**. Pat **chicken** dry with paper towels.



2. ASSEMBLE CHICKEN & VEGGIES

Toss **chicken** with **beans, tomatoes, half the balsamic glaze, half the Italian seasoning, garlic salt** and **¼ cup oil** on a parchment-lined baking sheet. Season with **pepper** and arrange in a single layer.



3. ROAST CHICKEN & VEGGIES

Roast in the **middle** of the oven, stirring halfway through, until veggies are tender and chicken is cooked through, 15-18 min.**



4. PREP CHEESY BREAD

While **chicken** and **veggies** roast, roughly chop **parsley**. Stir **mozzarella** with **parmesan, half the parsley** and **remaining Italian seasoning** in a small bowl. Season with **pepper**. Halve **buns**.



5. ASSEMBLE & BAKE CHEESY BREAD

Place **buns**, cut side up, on another parchment-lined baking sheet, then sprinkle with **mozzarella mixture**. In the last few minutes of roasting **chicken** and **vegetables**, turn the oven broiler to **high**. Toast **bread**, in **top** of oven, until **cheese** melts and begins to brown, 3-4 min.



6. FINISH & SERVE

When **chicken** is done, sprinkle with **remaining parsley**. Divide **chicken** and **veggies** among plates. Drizzle over any **pan juices** and **remaining balsamic glaze**. Serve with **cheesy bread**.

Dinner Solved!