



Italian Sheet Pan Chicken Dinner

with Green Beans, Tomatoes and Cheesy Bread

20-min



Chicken Tenders



Green Beans



Baby Tomatoes



Italian Seasoning



Balsamic Glaze



Garlic Salt



Sub Roll



Mozzarella Cheese, shredded

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, measuring spoons, silicone brush, parchment paper, small bowl, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders *	340 g	680 g
Green Beans	170 g	340 g
Baby Tomatoes	113 g	227 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1½ cup
Oil*		
Salt and Pepper*		

* Pantry items

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

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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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Prep

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



Make herb oil

While **chicken** and **veggies** roast, stir together **remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **pepper**.



Season chicken and veggies

Add **chicken, green beans, tomatoes, half the balsamic glaze, half the Italian Seasoning, garlic salt** and **2 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **pepper**, then toss to combine. Arrange in a single layer.



Bake cheesy bread

Halve **rolls**. Arrange **rolls** on another baking sheet, cut-side up, then brush with **herb oil**. Sprinkle **mozzarella** over top. When **chicken** and **veggies** are almost done, turn the oven broiler to high. Toast **cheesy bread** in the **top** of the oven, until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on buns so they don't burn!)



Roast chicken and veggies

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



Finish and serve

Divide **chicken and veggies** between plates. Drizzle any **pan juices** and **remaining balsamic glaze** over top. Serve **cheesy bread** alongside.

Dinner Solved!