



PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes and Green Beans



HELLO
MOZZARELLA PESTO CHICKEN
 Cheesy, herb-laced deliciousness
 baked right into the crust

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 820**



Yukon Gold Potatoes



Mozzarella Cheese
 (Contains: Milk)



Pesto
 (Contains: Milk)



Green Beans



Panko Breadcrumbs
 (Contains: Wheat)



Chicken Breasts



Lemon



Sliced Almonds
 (Contains: Tree Nuts)

START STRONG

Use a basting brush or the back of a spoon to coat the chicken with pesto. Just make sure to spread it evenly—each bite should have some of that green goodness!

BUST OUT

- 2 Baking sheets
- Small bowl
- Large bowl
- Olive oil (3 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Panko Breadcrumbs ½ Cup | 1 Cup
- Mozzarella Cheese ½ Cup | 1 Cup
- Chicken Breasts 12 oz | 24 oz
- Pesto 2 TBSP | 4 TBSP
- Green Beans 6 oz | 12 oz
- Lemon 1 | 1
- Sliced Almonds 1 oz | 1 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

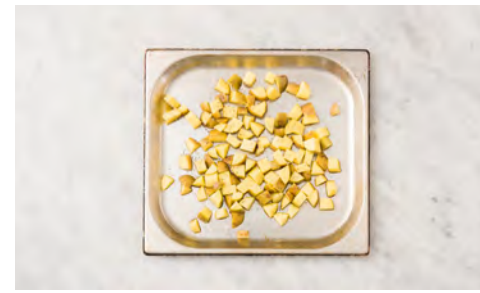
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HelloFRESH



1 PREHEAT AND PREP Wash and dry all produce except **green beans**. Adjust rack to upper position and preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes.



2 ROAST POTATOES Toss **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until browned, 20-25 minutes, tossing halfway through.



3 MAKE CRUST In a small bowl, mix together **panko**, **mozzarella**, a drizzle of **olive oil**, and a pinch of **salt** and **pepper**.



4 ROAST CHICKEN Place **chicken** on another, lightly oiled baking sheet. Brush **1 TBSP pesto** onto top of one piece. Repeat with other piece (you will have some pesto left over). Cover pesto-brushed sides with **crust mixture**, pressing to adhere. Roast in oven until chicken is no longer pink in center, about 20 minutes.



5 COOK GREEN BEANS Pierce **green bean bag** with a fork and place on a microwave-safe plate. Microwave on high for 2-3 minutes (or until beans are tender). Meanwhile, halve **lemon**; cut one half into wedges. Carefully remove beans from bag and place in a large bowl along with **almonds** and **1 TBSP butter**. Squeeze in juice from lemon half. Toss to coat beans. Season with **salt** and **pepper**.



6 PLATE AND SERVE Divide **potatoes**, **chicken**, and **green beans** between plates. Serve with **lemon wedges** on the side.

MAGIC!

It's amazing what a little pesto can do to perk up chicken.

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