



# PRESTO PESTO PANKO CHICKEN

with Roasted Potatoes & Green Beans

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



10 oz | 20 oz  
Chicken Cutlets



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



6 oz | 12 oz  
Green Beans



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



\*The ingredient you received may be a different color.



## HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the  
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz  
Broccoli Florets

Calories: 660



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 760





# HELLO FRESH

## HELLO

### PESTO

This herbaceous basil-based blend adds a layer of Italian flavor to panko-crusted chicken.

#### BRUSH WITH GREATNESS

In step 4, we instruct you to spread the tops of your chicken with pesto. We prefer to use a basting brush for the job, but if you don't have one, simply use the back of a spoon to evenly coat.

#### BUST OUT

- 2 Baking sheets • Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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#### 1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Trim **green beans** if necessary.

↪ Cut **broccoli florets** into bite-size pieces if necessary. (Save potatoes for another use.)



#### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of olive oil** and a **pinch of salt and pepper.**
- Roast on top rack for 10 minutes (you'll add the green beans then).

↪ Swap in **broccoli** for potatoes; roast on top rack for 5 minutes (you'll add the green beans then).



#### 4 ROAST CHICKEN

- Pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper.** Place on a second **lightly oiled** baking sheet. Brush tops of chicken with a **thin layer of pesto** (you may not use all the pesto). Mound with **panko mixture**, pressing to adhere (no need to coat the undersides).
- Roast on middle rack until chicken is browned and cooked through, 20-22 minutes.



#### 5 ROAST GREEN BEANS

- Once potatoes have roasted 10 minutes, remove baking sheet from oven. Push **potatoes** to one side of sheet. Carefully toss **green beans** on empty side with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until potatoes and green beans are browned and tender, 12-15 minutes.



#### 3 MIX PANKO

- Add **1 TBSP butter** (2 TBSP for 4 servings) to a small microwave-safe bowl. Microwave until melted, 30-45 seconds. Stir in **panko, mozzarella, a drizzle of olive oil,** and a **pinch of salt and pepper.**



#### 6 SERVE

- Divide **potatoes, chicken, and green beans** between plates. Serve.

\*Chicken is fully cooked when internal temperature reaches 165°.