



Italian Sheet Pan Chicken Dinner

with Roasted Green Beans, Grape Tomatoes and Cheesy Bread

20-min



Chicken Tenders



Green Beans



Grape Tomatoes



Italian Seasoning



Balsamic Glaze



Garlic Salt



Artisan Roll



Mozzarella Cheese, shredded



Parmesan Cheese

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
Grape Tomatoes	227 g	454 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Artisan Roll	2	4
Mozzarella Cheese, shredded	½ cup	1 cup
Parmesan Cheese	¼ cup	½ cup
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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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1 Prep

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



2 Assemble chicken and veggies

Toss **chicken** with **green beans, tomatoes, half the balsamic glaze, half the Italian seasoning, garlic salt** and **2 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **pepper** and arrange in a single layer.



3 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.**



4 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**. Halve **rolls**.



5 Bake cheesy bread

Place **rolls**, cut side up, on another baking sheet, then brush with **herb oil**. Sprinkle with **mozzarella** and **Parmesan**. In the last few minutes of roasting **chicken** and **vegetables**, 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 the buns so that they don't burn!)



6 Finish & serve

Divide **chicken** and **veggies** among plates. Drizzle with any **pan juices** and **remaining balsamic glaze**. Serve with **cheesy bread** alongside.

Dinner Solved!