



# Lemon-Pepper Chicken and Mushrooms

with Spinach Caesar Salad

Spicy

Quick

25 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chicken Breasts



Chicken Thighs



Mushrooms



Ciabatta Roll



Caesar Dressing



Parmesan Cheese, shredded



Lemon-Pepper Seasoning



Baby Spinach

HELLO LEMON-PEPPER SEASONING

*A peppery spice blend with zippy lemon and zesty garlic!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Chicken Thighs ♦	280 g	560 g
Mushrooms	113 g	227 g
Ciabatta Roll	1	2
Caesar Dressing	4 tbsp	8 tbsp
Parmesan Cheese, shredded	¼ cup	¼ cup
Lemon-Pepper Seasoning 🍋	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
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 the website or app for the as-prepared recipe nutritional information.

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

## Contact

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## Roast mushrooms

- Quarter **mushrooms**.
- Add **mushrooms**, **half the Lemon-Pepper Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until golden-brown, 18-20 min. (**NOTE:** In step 2, halfway through roasting mushrooms, you will add chicken to the same sheet.)



## Make salad

- Add **spinach** and **half the Caesar dressing** to the bowl with **croutons**. Toss to combine.



## Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels, then season with **remaining Lemon-Pepper Seasoning** and **salt**.
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Pan-fry until golden-brown, 1-2 min per side.
- Remove from heat.
- Halfway through roasting **mushrooms**, carefully transfer **chicken** to the same baking sheet. Roast in the **middle** of the oven until **chicken** is cooked through, 10-12 min. \*\*
- Carefully wipe the pan clean.

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.



## Finish and serve

- Thinly slice **chicken**.
- Divide **salad** between plates. Top with **chicken** and **mushrooms**.
- Drizzle **remaining Caesar dressing** over top, then sprinkle with **Parmesan**.

## Dinner Solved!



## Make croutons

- Meanwhile, cut or tear **ciabatta** into ½-inch pieces.
- Add **ciabatta pieces** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Reheat the same pan over medium.
- When hot, add **ciabatta pieces**. Cook, stirring occasionally, until golden-brown on all sides, 3-4 min.
- Return **croutons** to the same large bowl to cool slightly, 5 min.