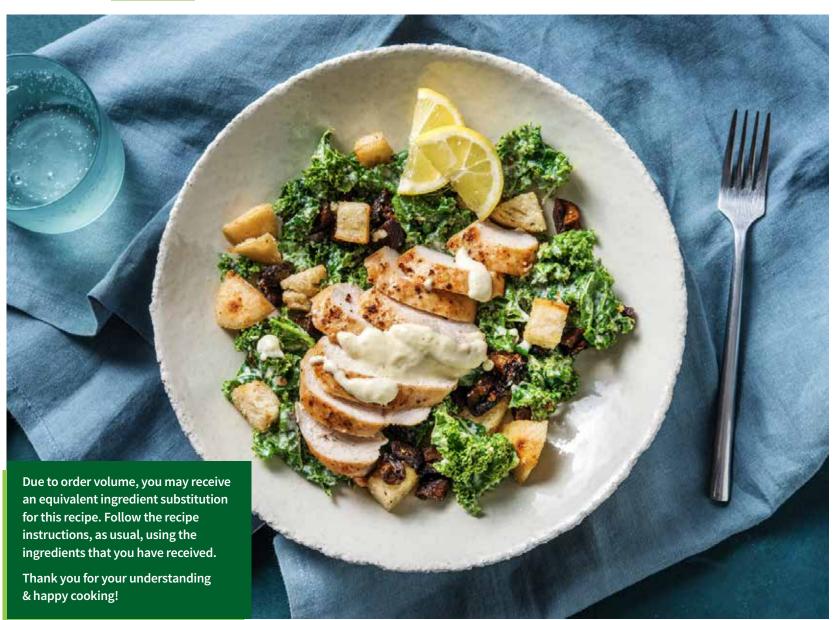


Lemony Chicken and Mushrooms

with Summer Kale Caesar Salad

PRONTO

35 Minutes









Chicken Breasts

Cremini Mushrooms





Ciabatta Bun

Lemon







Kale, chopped







Mayonnaise

Parmesan Cheese



Lemon-Pepper Seasoning



START HERE

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

Garlic Guide for Step 2:

- Mild: 1/8 tsp
- Medium: 1/4 tsp
- Spicy: ½ tsp

Bust Out

Baking Sheet, Garlic Press, Large Bowl, Large Non-Stick Pan, Paper Towels, Parchment Paper, Medium Bowl, Microplane/Zester, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Cremini Mushrooms	227 g	454 g
Ciabatta Bun	1	2
Lemon	1	1
Garlic	3 g	6 g
Kale, chopped	56 g	113 g
Mayonnaise	1/4 cup	½ cup
Parmesan Cheese	1/4 cup	½ cup
Lemon-Pepper Seasoning	1 tbsp	2 tbsp
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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1. ROAST MUSHROOMS

Quarter mushrooms. Toss mushrooms with half the lemon-pepper seasoning and 1 tbsp oil (dbl for 4 ppl) on a parchment-lined baking sheet. Roast in middle of oven, until golden-brown, 18-20 min. (NOTE: In Step 3, stir mushrooms again before adding chicken.)



2. PREP

Zest, then juice half the lemon. (NOTE: Juice the whole lemon for 4 ppl.) Cut remaining lemon into wedges. Peel, then mince or grate garlic. Stir together mayo, Parmesan, lemon zest, lemon juice and

1/4 tsp garlic (dbl for 4ppl) in a medium bowl. (NOTE: Reference Garlic Guide).



3. COOK CHICKEN

Pat chicken dry with paper towels, then sprinkle over remaining lemon-pepper seasoning. Season with salt. Heat a large non-stick pan over medium-high heat. When hot, add ½ tbsp oil (dbl for 4ppl), then chicken. Pan-fry, until chicken is goldenbrown, 1-2 min per side. Remove pan from the heat then carefully transfer chicken to baking sheet with mushrooms. Roast in middle of oven, until chicken is cooked through, 10-12 min.** Carefully wipe pan clean.



4. MAKE CROUTONS

While **chicken** roasts, cut **ciabatta** into ½-inch cubes. In a large bowl, toss **cubes** with **1 tbsp oil** (dbl for 4 ppl). Heat the same pan (from step 3) over medium heat. When the pan is hot, add the **ciabatta cubes**. Cook, stirring occasionally, until golden-brown on all sides, 3-4 min. Return to the same large bowl.



5. MAKE KALE CAESAR

Add kale, mushrooms and half the parmesan-mayo mixture to large bowl with croutons. Toss to combine.



6. FINISH & SERVE

Thinly slice **chicken**. Divide **kale caesar** between plates. Top with **chicken** and dollop over **remaining Parmesan mayo**. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!