



JUN
2016

Mozzarella-Crusted Chicken

with Garlic-Roasted Tomatoes and Crispy Potato Wedges

Think of this dish as a new take on Chicken Parmesan. Herbs, breadcrumbs, and mozzarella make up a crispy, cheesy coating on juicy chicken. Instead of marinara, garlicky roasted tomatoes add a sweet punch. We've added crispy potatoes because...why not?

 Prep
35 min

 level 1

 nut
free



Chicken Breast



Basil



Mozzarella



Garlic



Panko



Paprika



Mini Yukon Potatoes



Dried Oregano



Plum Tomatoes

Ingredients

Chicken Breasts		4
Basil		1 pkg
Mozzarella, shredded	1)	1 pkg
Garlic		4 cloves
Panko	2)	1 pkg
Paprika		1 pkg
Mini Yukon Potatoes		1 pkg
Dried Oregano		1 pkg
Plum Tomatoes		4
Olive or Canola Oil*		

4 People

*Not Included

Allergens

1) Milk/Lait

2) Wheat/Blé

Tools

2 Baking Sheets,
Medium Bowl

Nutrition per person Calories: 581 cal | Fat: 19 g | Sat. Fat: 5 g | Protein: 53 g | Carbs: 50 g | Sugar: 5 g | Sodium: 338 mg | Fiber: 6 g

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

0 in 1/4 in 1/2 in 3/4 in 1 in

1



1 Prep: Preheat the oven to 400°F. **Wash and dry all produce.** Cut the **potatoes** into 1/2-inch wedges. Core and quarter the **tomatoes**. Mince the **garlic**.

2



2 Roast the vegetables: Toss the **potatoes** on one side of a foil-lined baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. On the other side of the baking sheet, toss the **tomatoes** with a drizzle of **oil**, the **garlic** and a pinch of **salt** and **pepper**. Place in the oven for 25-30 minutes, tossing halfway through, until the **potatoes** are crispy and the **tomatoes** have shriveled.

3



3 Make the crust: In a medium bowl, combine the **panko**, **oregano**, **paprika**, **mozzarella**, a drizzle of **oil**, and a pinch of **salt** and **pepper**. Place the **chicken breasts** onto another lightly oiled baking sheet. Rub with a drizzle of **oil**. Press the **panko mixture** onto the top of each **chicken breast**, firmly pressing with your palm to adhere. Pile the topping as high as possible, however you may have some leftover.

5



4 Cook the chicken: Bake the **chicken** in the oven for 15-20 minutes, until cooked through and the topping is golden brown. (**TIP:** Inserting a thermometer into the cooked chicken should display an internal temperature of 175°F.)

5 Finish and serve: Thinly slice the **basil leaves**. Serve the **mozzarella-crust chicken** with the **potato wedges** and **garlic-roasted tomatoes** alongside. Sprinkle with **basil** and enjoy!

Share your masterpiece! Tag your photos with #HelloFreshLife and share on [f](#) [t](#) [@](#)

HelloFresh.ca | hello@hellofresh.ca