

Pesto-Crusted Chicken & Salad

with Roast Potato Chunks

HELLOHERO

KID FRIENDLY

Grab your meal kit
with this number

24



Parmesan Cheese



Panko Breadcrumbs



Chicken Breast



Creamy Pesto
Dressing



Potato



Carrot



Deluxe Salad
Mix



Chicken
Tenderloins




Salmon

Prep in: 15-25 mins
Ready in: 25-35 mins

 Calorie Smart

 Protein Rich

 Eat Me Early

In this surprisingly simple recipe, creamy pesto adds a rich and herby flavour to the juicy chicken, while also helping the Parmesan crust to stick. Serve with a couple of colourful sides to balance out the richness.

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
Parmesan cheese	1 medium packet	1 large packet
panko breadcrumbs	½ medium packet	1 medium packet
chicken breast	1 medium packet	2 medium packets OR 1 large packet
creamy pesto dressing	1 medium packet	1 large packet
potato	2	4
carrot	½	1
honey*	½ tsp	1 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
deluxe salad mix	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2708kJ (647Cal)	498kJ (119Cal)
Protein (g)	53.2g	9.8g
Fat, total (g)	28.1g	5.2g
- saturated (g)	6g	1.1g
Carbohydrate (g)	47.1g	8.7g
- sugars (g)	13.5g	2.5g
Sodium (mg)	351mg	65mg
Dietary Fibre (g)	8.5g	1.6g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the chicken

- Preheat oven to **240°C/220°C fan-forced**.
- In a medium bowl, combine **Parmesan cheese, panko breadcrumbs (see ingredients)** and a pinch of **salt**. Set aside.
- Place **chicken breast** on a lined oven tray. Drizzle with **olive oil**, then season generously with **salt**. Turn to coat. Squeeze half the **creamy pesto dressing** onto the **chicken** and sprinkle over **panko-Parmesan mixture**, gently pressing so it sticks.
- Drizzle **chicken** with a little more **olive oil**. Bake until crumb is golden and chicken is cooked through (when no longer pink inside), **14-18 minutes**.

3



Make the salad

- Meanwhile, grate **carrot (see ingredients)**.
- In a large bowl, combine the **honey** with a drizzle of **vinegar** and **olive oil**.
- Add **carrot** and **deluxe salad mix**, tossing to combine. Season with **salt** and **pepper** to taste.

2



Roast the potato

- Meanwhile, cut **potato** into bite-sized chunks.
- Spread **potato** over a large microwave-safe plate. Cover with a damp paper towel. Microwave **potatoes** on high, **3 minutes**.
- Drain any excess liquid, then place **potatoes** on a second lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then roast until golden and tender, **10-15 minutes**.

4



Finish & serve

- Divide pesto-crusted chicken, potato chunks and salad between plates.
- Serve with remaining creamy pesto dressing. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2025 | CW13



CUSTOM OPTIONS



SWAP TO CHICKEN TENDERLOINS

Follow method above, cooking in batches if necessary.



SWAP TO SALMON

Cook over high heat with a drizzle of olive oil, skin-side down first, until just cooked through, 2-4 minutes each side.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

