



Cheesy Pesto Hasselback Chicken

Garlic-Herb Potatoes & Garden Salad

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Chicken Breast



Basil Pesto



Shredded Cheddar Cheese



Slivered Almonds



Tomato



Carrot



Mixed Salad Leaves



Garlic Aioli

Hands-on: 20-30 mins
 Ready in: 35-45 mins

Naturally gluten-free
Not suitable for Coeliacs

Eat me early

Get ready to meet the chicken of your dreams! With a cheesy crust and tasty pockets of basil pesto, every bite is a flavour bomb. Teamed with crispy roast potatoes and a fresh salad, this is definitely a dinner worth staying in for.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Two oven trays lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
garlic & herb seasoning	1 sachet	2 sachets
chicken breast	1 small packet	1 large packet
basil pesto	1 sachet (50g)	1 sachet (100g)
shredded Cheddar cheese	1 medium packet	1 large packet
slivered almonds	½ packet	1 packet
tomato	1	2
carrot	1	2
mixed salad leaves	1 bag (60g)	1 bag (120g)
balsamic vinegar*	1 tsp	2 tsp
garlic aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3153kJ (753Cal)	496kJ (118Cal)
Protein (g)	46.5g	7.3g
Fat, total (g)	44.5g	7g
- saturated (g)	10.9g	1.7g
Carbohydrate (g)	38.5g	6.1g
- sugars (g)	11.5g	1.8g
Sodium (mg)	779mg	123mg

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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the potato

Preheat the oven to **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place the **potato** and **garlic & herb seasoning** on an oven tray lined with baking paper. Drizzle with **olive oil** and season with **pepper**. Toss to coat, then spread out in a single layer. Roast until tender, **25-30 minutes**.

TIP: Add less seasoning if you're not a fan of garlic!



Prep the hasselback chicken

While the potato is roasting, cut deep slices into the **chicken breast** at 1cm intervals, taking care not to slice all the way through. Place the **chicken**, cut-side up, on a second oven tray lined with baking paper and stuff with the **basil pesto**. Season with **salt** and **pepper**, then sprinkle with the **shredded Cheddar cheese**.



Bake the hasselback chicken

Place on the lower shelf and bake the **chicken** until cooked through, **12-16 minutes** (depending on thickness).

TIP: Chicken is cooked through when it's no longer pink inside.



Toast the slivered almonds

In the last **5 minutes** of chicken cook time, add the **slivered almonds** (see ingredients) to the side of the tray to toast.



Make the garden salad

Roughly chop the **tomato**. Grate the **carrot**. In a large bowl, combine the **tomato**, **carrot**, **mixed salad leaves**, a small drizzle of **olive oil** and the **balsamic vinegar**. Season to taste and toss to coat.



Serve up

Divide the cheesy hasselback chicken, garlic-herb potatoes and garden salad between plates. Serve with the garlic aioli and scatter over the slivered almonds.

Enjoy!