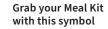


Cheesy Pesto Hasselback Chicken with Garlic-Herb Potatoes & Garden Salad













Seasoning





Chicken Breast





Shredded Cheddar Cheese







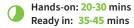
Garlic Aioli



Slivered Almonds

Pantry items

Olive Oil, Balsamic Vinegar





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.

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 · Large frying pan

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 packet (50g)	1 packet (100g)	
shredded Cheddar cheese	1 medium packet	1 large 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)	
slivered almonds	½ medium packet	1 medium packet	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2981kJ (712Cal)	478kJ (114Cal)
Protein (g)	51.3g	8.2g
Fat, total (g)	37.7g	6g
- saturated (g)	9.1g	1.5g
Carbohydrate (g)	39.7g	6.4g
- sugars (g)	12.3g	2g
Sodium (mg)	736mg	118mg

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.



Prep the veggies

Preheat the oven to 220°C/200°C fan-forced. Cut the potato into bite-sized chunks. Add the potato and garlic & herb seasoning on a lined oven tray. Drizzle with olive oil and season with a pinch of pepper. Toss to coat, then spread out in a single layer. Place on the top shelf and roast until tender, 25-30 minutes.

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



Prep the 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 lined oven tray and spoon the basil pesto into the slices. Season with **salt** and **pepper**, then sprinkle with the **shredded Cheddar cheese**.



Bake the hasselback chicken

Bake the **chicken** until cooked through, **12-16 minutes** (depending on the size of the fillet).

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



Prep the salad

Roughly chop the tomato. Grate the carrot.



Make the garden salad

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!