



# Cheesy Pesto Hasselback Chicken

with Garlic-Herb Potatoes & Garden Salad

Grab your Meal Kit with this symbol



Potato



Garlic & Herb Seasoning



Chicken Breast



Basil Pesto



Shredded Cheddar Cheese



Tomato



Carrot



Mixed Salad Leaves



Garlic Aioli



Slivered Almonds

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



### 1 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!



### 4 Prep the salad

Roughly chop the **tomato**. Grate the **carrot**.



### 2 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**.



### 3 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.



### 5 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.



### 6 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!