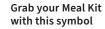


Cheesy Pesto Hasselback Chicken with Garlic-Herb Potatoes & Garden Salad







worth staying in for.

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









Chicken Breast



Seasoning



Shredded Cheddar Cheese









Garlic Aioli



Slivered Almonds

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

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	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 packet	1 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 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 thickness).

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 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!