



Cooking Made Easy

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Parmesan Crusted Chicken with Tangy Balsamic Potato Salad



Who doesn't love a crispy-crunchy coating? What we don't love are the extra dishes used in the traditional breading process! We've cut out the mess with a simple crusting technique you'll use again and again.



35 min



level 1



nut free



Chicken Breasts



Garlic



Scallions



Grape Tomatoes



Yukon Potatoes



Parmesan Cheese



Panko



Balsamic Vinegar

Ingredients	2 People	4 People
Chicken Breasts	2	4
Panko	1) ¼ C	½ C
Parmesan Cheese	2) ¼ C	½ C
Yukon Potatoes	12 oz	24 oz
Grape Tomatoes	1 bunch	2 bunches
Garlic	2 cloves	4 cloves
Scallions	2	4
Balsamic Vinegar	1 T	2 T
Olive Oil*	2 T	4 T

*Not Included

Allergens
 1) Wheat
 2) Milk

Tools
 Pot, Bowl,
 Baking Sheet

Ruler
 0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 578 cal | Carbs: 47 g | Fat: 21 g | Protein: 51 g | Fiber: 6 g



1 Preheat oven 400 degrees. Cut the **potatoes** into ½-inch cubes. Place them in a pot and cover with **water**. Season with a pinch of **salt**, bring to a boil, and cook for 15-20 minutes, until easily pierced with a knife.



2 Meanwhile, place the **chicken breasts** on a baking sheet. Drizzle each with 1 teaspoon **olive oil** and flip to coat. Season with **salt** and **pepper** on both sides.

3 In a bowl, combine **parmesan cheese, panko, 1 teaspoon olive oil, salt** and **pepper**. Top each chicken breast with the **panko topping** and press to adhere. Place in the oven and roast for 12-14 minutes, until juices run clear when pierced.



4 While the chicken roasts, halve the **grape tomatoes**. Mince the **garlic**. Thinly slice the **scallions**, keeping greens and whites separate.

5 Toss the **tomatoes** with **garlic, 1 teaspoon olive oil, scallion whites** and season with **salt** and **pepper**. Place on the baking sheet next to the chicken and roast for 6-8 minutes, until softened.

HINT: Remove the tomatoes from the sheet when they're done and place the chicken under the broiler to get a nice golden brown color!



6 Once the **potatoes** are done, drain and place in a bowl. Toss with **scallion greens, 1 tablespoon olive oil, and 1 tablespoon balsamic vinegar**. Season with **salt** and **pepper**.

7 Serve the **chicken breasts** with the **roasted tomatoes** and **potato salad** to the side.