



BRUSCHETTA CHICKEN

with a Crispy Mozzarella Crust, Bacon Mashed Potatoes, and Asparagus



HELLO BACON

A salty, crispy contrast to smooth and creamy spuds

PREP: 5 MIN

TOTAL: 35 MIN

CALORIES: 760



Yukon Gold Potatoes



Panko Breadcrumbs
(Contains: Wheat)



Italian Seasoning



Bacon



Roma Tomato



Asparagus



Mozzarella Cheese
(Contains: Milk)



Chicken Breasts



Lemon



Basil

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

- Medium bowl
- Baking sheet
- Paper towels
- Large pot
- Strainer
- Large pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 3 tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Zester
- Small bowl
- Potato masher

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **8 oz** | **16 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Italian Seasoning **1 tsp** | **2 tsp**
- Chicken Breasts* **12 oz** | **24 oz**
- Bacon* **4 oz** | **8 oz**
- Lemon **1** | **2**
- Roma Tomato **1** | **2**
- Basil **½ oz** | **1 oz**

* Chicken is fully cooked when internal temperature reaches 165 degrees.

* Bacon is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP AND MAKE CRUST

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and discard woody bottom ends from **asparagus**. Microwave **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl until melted, about 1 minute. Stir in **mozzarella, panko, Italian Seasoning, salt, and pepper.**



4 ROAST ASPARAGUS AND FINISH CHICKEN

Once **chicken** has roasted 10-15 minutes, remove baking sheet from oven. Toss **asparagus** on other side of sheet with a drizzle of **olive oil, salt, and pepper.** (For 4 servings, add asparagus to a second baking sheet and roast on middle rack.) Return to oven and roast until asparagus is tender and chicken is cooked through, about 10 minutes. **TIP:** For a deeply golden-brown crust on the chicken, broil for the last 2-3 minutes.

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2 START CHICKEN

Lightly **oil** a baking sheet (or spray sheet with nonstick cooking spray). Pat **chicken** dry with paper towels; season with **salt** and **pepper** and place on prepared sheet. Mound **mozzarella crust** onto tops of chicken, pressing firmly to adhere. Roast on top rack until crust is lightly browned, 10-15 minutes (we'll add the asparagus then).



5 MAKE BRUSCHETTA

Meanwhile, zest and quarter **lemon.** Finely dice **tomato.** Pick **basil** leaves from stems; discard stems and thinly slice leaves. In a small bowl, combine **tomato, basil,** juice from **2 lemon wedges** (4 wedges for 4 servings), and a drizzle of **olive oil.** Taste and season with **salt and pepper.**



3 COOK POTATOES AND BACON

Meanwhile, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Boil until tender, 15 minutes. Reserve **½ cup cooking water,** then drain and return potatoes to pot. Cover to keep warm. Meanwhile, place **bacon** in a large, dry pan over medium-high heat. Cook, turning, until crispy, 4-6 minutes per side. Turn off heat; transfer to a paper-towel-lined plate.



6 FINISH AND SERVE

Mash **potatoes** with **2 TBSP butter,** adding **reserved cooking water** as needed, until smooth. Chop **bacon** into bite-sized pieces and stir half into **mashed potatoes;** season with **salt and pepper.** Sprinkle **asparagus** with **lemon zest** (to taste). Divide **potatoes, asparagus, and chicken** between plates. Top chicken with **bruschetta** and potatoes with remaining **bacon.** Serve with remaining **lemon wedges** on the side.

BEST OF THE ZEST

A sprinkle of lemon zest takes veggies above and beyond.