



BAKED CHICKEN MOZZARELLA TWO WAYS

Keep It Simple with Sweet Potato Wedges + Mix It Up with Bruschetta & Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Sweet Potato



12 oz | 24 oz
Broccoli



½ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 TBSP | 1 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1 | 2
Tomato



¼ oz | ¼ oz
Chives



2 | 2
Brioche Buns
Contains: Wheat



5 oz | 10 oz
Marinara Sauce



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



5 tsp | 10 tsp
Balsamic Glaze



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

DINNER TWO WAYS

No need to make two separate dinners to please everyone at the table! This meal includes extra veggies and delicious "oomph" for anyone who wants 'em.



FAMILY DINNER

Bring the gang together over a wholesome meal everyone will love.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1040



SLICE OF LIFE

Squishing tomatoes when you're trying to dice 'em? Switch to a serrated or bread knife! The teeth on the blade will cut right through the skin.

BUST OUT

- Small bowl
- Paper towels
- 2 Baking sheets
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 5 tsp)
- Olive oil (1 tsp | 1 tsp)



1 PREP & MIX PANKO

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **sweet potato** into ½-inch-thick wedges. Cut **broccoli** into bite-size pieces if necessary.
- In a small bowl, combine **panko**, **1 tsp Italian Seasoning**, a **drizzle of oil**, **salt**, and **pepper** (2 tsp Italian Seasoning and a large drizzle of oil for 4 servings). (Save remaining Italian Seasoning for another use.)



2 COAT CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Place on one side of a **lightly oiled** baking sheet.
- Spread a **thin layer of sour cream** onto tops of chicken. Mound with **panko mixture**, pressing to adhere (**no need to coat the undersides**).



3 ROAST CHICKEN & SWEET POTATO

- Toss **sweet potato** on opposite side of sheet from **chicken** with a **drizzle of oil**, **salt**, and **pepper**.
- Roast on top rack until sweet potato is tender and chicken is cooked through, 15-20 minutes.



4 ROAST BROCCOLI

- Meanwhile, toss **broccoli** on a second baking sheet with a **drizzle of oil**, **garlic powder**, **salt**, and **pepper**.
- Roast on middle rack until broccoli is lightly browned and tender, 15-20 minutes.



5 MAKE BRUSCHETTA & TOAST BUN

- Meanwhile, finely dice **tomato**. Mince **chives**.
- In a medium bowl, combine tomato, chives, a **drizzle of olive oil**, **salt**, and **pepper**. Stir to combine.
- Halve and toast **one brioche bun** (both buns for 4 servings).



6 FINISH CHICKEN & SWEET POTATO

- Once chicken and sweet potato are done roasting, remove sheet from oven. Set oven to broil. Carefully spread **half the marinara** over **chicken**. Sprinkle **mozzarella** on top.
- Broil until cheese is melted and begins to brown, 30-90 seconds. **TIP: The broiler is a powerful tool! Keep an eye on the chicken and sweet potato.**



7 FINISH & SERVE

- **Keep It Simple:** Spread **mayonnaise** over cut sides of **toasted bun**, then fill with **half the chicken**. Serve with **sweet potato wedges** on the side and **remaining marinara** for dipping.
- **Mix It Up:** Place **remaining chicken** on a plate and top with **bruschetta**. Drizzle with as much **balsamic glaze** as you like. Serve with **roasted broccoli** on the side.