



# BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



8 oz | 16 oz  
Broccoli



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 TBSP | 1 TBSP  
Italian Seasoning



10 oz | 20 oz  
Chicken Cutlets



4 oz | 8 oz  
Bacon



1 | 1  
Lemon



1 | 2  
Tomato



¼ oz | ¼ oz  
Parsley



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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\*The ingredient you received may be a different color.

HELLO

## BRUSCHETTA

Fresh parsley gives an herbaceous boost to this tomato-based topper.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 980



## STARCH OF THE SHOW

Our trick for the smoothest-ever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

## BUST OUT

- Medium bowl
- Large pan
- Baking sheet
- Zester
- Paper towels
- Small bowl
- Large pot
- Potato masher
- Strainer

- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)  
Contains: Milk

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### 1 PREP & MAKE CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli** into bite-size pieces if necessary.
- Place **1 TBSP butter (2 TBSP for 4)** in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **mozzarella, panko, 1 tsp Italian Seasoning (2 tsp for 4), salt, and pepper.** (Use the rest of the Italian Seasoning as you like.)



### 4 COOK POTATOES & BACON

- Place **potatoes** in a large pot with enough **salted water to cover by 2 inches.** Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid,** then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- While potatoes cook, place **bacon\*** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



### 2 COAT CHICKEN

- **Lightly oil** a baking sheet or coat with nonstick spray.
- Pat **chicken\*** dry with paper towels; season all over with **salt and pepper.** Place on one side of prepared sheet (**for 4 servings, spread chicken out across entire sheet**). Mound **mozzarella crust** onto tops of chicken, pressing firmly to adhere (**no need to coat the undersides**).



### 5 MAKE TOMATO TOPPING

- While potatoes and bacon cook, finely dice **tomato.** Pick **parsley leaves** from stems; finely chop leaves. Zest and quarter **lemon.**
- In a small bowl, combine tomato, **chopped parsley, a big squeeze of lemon juice, and a drizzle of olive oil.** Taste and season with **salt and pepper.**



### 3 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **drizzle of olive oil, salt, and pepper.** (For 4 servings, toss broccoli on a second baking sheet; roast on middle rack.)
- Roast on top rack until chicken is cooked through and broccoli is tender, 15-20 minutes. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



### 6 FINISH & SERVE

- Mash **potatoes** with **sour cream** and **2 TBSP butter (3 TBSP for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Roughly chop **bacon;** add half to **mashed potatoes.** Season with **salt and pepper.**
- Sprinkle **broccoli** with **lemon zest** to taste.
- Divide mashed potatoes, broccoli, and **chicken** between plates. Spoon **tomato topping** over chicken; top potatoes with remaining bacon. Serve with **remaining lemon wedges** on the side.

\*Chicken is fully cooked when internal temperature reaches 165°.

\*Bacon is fully cooked when internal temperature reaches 145°.