

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes*



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



1 TBSP | 1 TBSP Italian Seasoning



4 oz | 8 oz Bacon



1 | 2 Roma Tomato



8 oz | 16 oz Broccoli Florets



1/4 Cup | 1/2 Cup Panko Breadcrumbs Contains: Wheat



10 oz | 20 oz Chicken Cutlets



1|1 Lemon



1 | 1 Green Herb Blend

*The ingredient you received may be a different color.

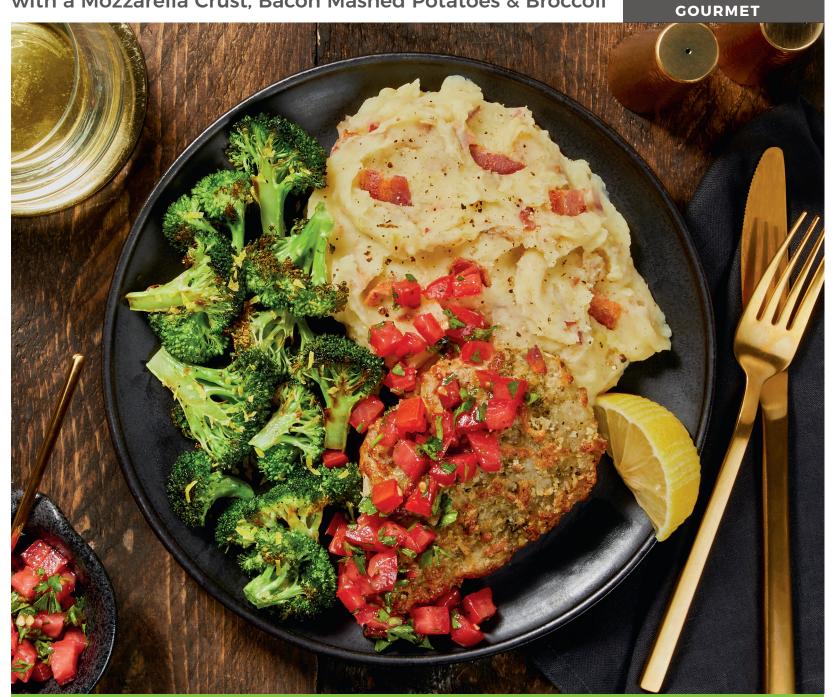
HELLO

BACON

A salty, crispy contrast to smooth and creamy spuds

BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli



PREP: 5 MIN

COOK: 35 MIN

CALORIES: 970

16

WHAT'S SHAKIN' BACON?

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking bacon in step 3, then transfer to a small bowl. You can stir a bit into your mashed potatoes in step 6 (you only live once!). Or, use it to pop popcorn.

BUST OUT

- Medium bowl
- · Baking sheet
- Paper towels
- Large pot
- Strainer
- Large pan
- Zester
- Small bowl
- Potato masher
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)

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- * Chicken is fully cooked when internal temperature reaches 165°.
- * Bacon is fully cooked when internal temperature reaches 145°.



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 all produce.
- Dice **potatoes** into ½-inch pieces. Cut broccoli florets 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 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.



2 COAT CHICKEN

- Lightly oil a baking sheet or coat with nonstick spray.
- Pat **chicken*** dry with paper towels; season 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).



- 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.
- Meanwhile, place bacon* in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes.
- Turn off heat; transfer to a paper-towellined plate.



5 MAKE BRUSCHETTA

- While chicken and broccoli roast, finely dice tomato. Pick parsley leaves from stems; finely chop leaves. Thinly slice chives. Zest and quarter lemon.
- In a small bowl, combine tomato. chopped parsley, chives, a big squeeze of lemon juice, and a drizzle of olive oil. Taste and season with salt and pepper.



- Mash potatoes with 2 TBSP butter (3 TBSP for 4 servings) until smooth, 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 potatoes, broccoli, and chicken between plates. Top chicken with **bruschetta** and potatoes with remaining bacon. Serve with remaining lemon wedges on the side.

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