



MOZZARELLA & HERB CHICKEN

with Roasted Broccoli & Buttery Couscous

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lemon



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



1 TBSP | 1 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



8 oz | 16 oz
Broccoli Florets



2.5 oz | 5 oz
Israeli Couscous
Contains: Wheat



1 | 2
Chicken Stock
Concentrate

HELLO

MOZZARELLA & HERB CRUST

Melty cheese teams up with seasoned panko to create a crunchy layer of golden-brown goodness.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 780



WE PROPOSE A TOAST

When toasting the couscous in step 5, stir until the pearls are evenly coated in butter and lightly golden. Toasting helps turn up the grain's natural nuttiness, providing an extra layer of savory flavor.

BUST OUT

- Zester
- Medium bowl
- Paper towels
- Baking sheet
- Small pot
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Zest and quarter **lemon**.



4 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **large drizzle of olive oil** and a **pinch of salt and pepper**. (For 4 servings, add **broccoli to a second baking sheet**; roast on middle rack.)
- Roast on top rack until chicken is golden brown and cooked through and broccoli is slightly crispy, 15-20 minutes. **TIP: If broccoli is finished before chicken, remove from oven and continue roasting chicken.**



2 MIX PANKO

- In a medium bowl, combine **panko**, **mozzarella**, **1 tsp Italian Seasoning (2 tsp for 4 servings)**, **1 TBSP olive oil (2 TBSP for 4)**, **salt**, and **pepper**. (Be sure to measure the Italian Seasoning—we sent more.)



5 COOK COUSCOUS

- While chicken and broccoli roast, melt **1 TBSP butter (2 TBSP for 4 servings)** in a small pot over medium-high heat. Add **couscous** and a **pinch of salt**. Cook, stirring, until toasted, 2-3 minutes.
- Add **¾ cup water (1½ cups for 4)** and **stock concentrate**. Bring to a boil, then cover and reduce to a low simmer. Cook until couscous is tender, 6-8 minutes.
- Turn off heat. Drain any excess liquid if necessary.



3 COAT CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**.
- Lightly coat a baking sheet with a **drizzle of olive oil**. Place chicken on one side of sheet (**for 4 servings, spread out across entire sheet**).
- Evenly spread **sour cream** onto tops of chicken, then mound with **panko mixture**, pressing firmly to adhere (no need to coat the undersides).



6 FINISH & SERVE

- Once chicken is done, stir **1 TBSP butter (2 TBSP for 4 servings)** into **couscous** until melted. Stir in **lemon zest** and **lemon juice** to taste; season with **salt** and **pepper**.
- Divide couscous, **chicken**, and **broccoli** between plates. Serve with any **remaining lemon wedges** on the side.