



## 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.

# MOZZARELLA & HERB CHICKEN

with Roasted Broccoli & Buttery Couscous



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 770



## 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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### 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**.



### 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.)



### 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).



### 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.**



### 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.



### 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.

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