

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



Sour Cream



8 oz | 16 oz Broccoli Florets



2.5 oz | 5 oz Israeli Couscous Contains: Wheat



1 | 2 Chicken Stock Concentrate

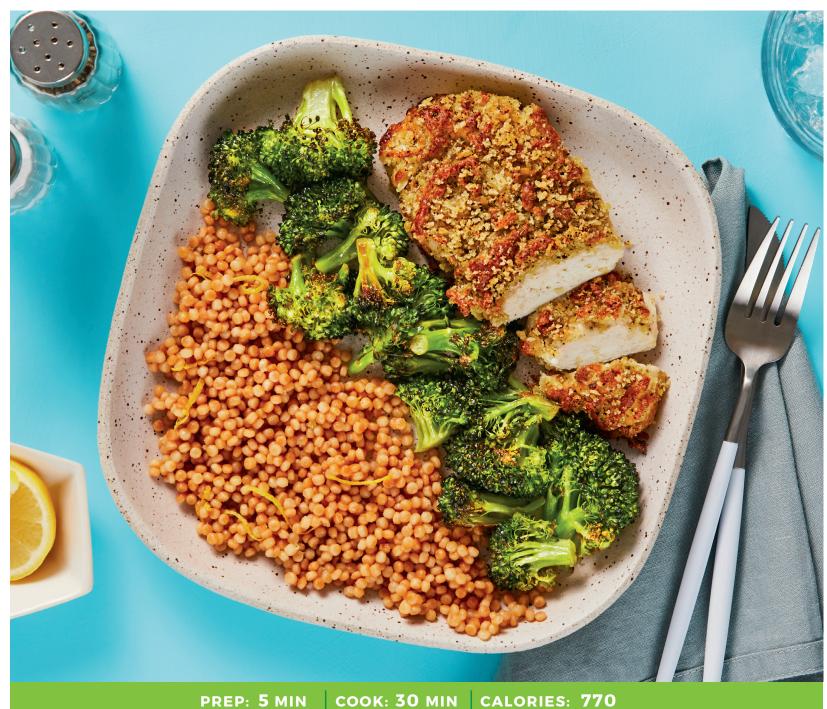
HELLO

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



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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.



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.



- While chicken and broccoli roast, melt 1TBSP 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.



- 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.

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