



# SHEET PAN CHEESY ITALIAN CHICKEN

with Roasted Broccoli, Charred Lemon & Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lemon



10 oz | 20 oz  
Chicken Cutlets



1 TBSP | 1 TBSP  
Italian Seasoning



1 tsp | 1 tsp  
Garlic Powder



½ Cup | 1 Cup  
Italian Cheese Blend  
Contains: Milk



8 oz | 16 oz  
Broccoli Florets



1 | 2  
Demi-Baguette  
Contains: Wheat

## HELLO

### CHARRED LEMON

Roasting the citrus halves gives them smoky, caramelized flavor and lovely char marks.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



## THE MORE YOU KNOW

Why do we ask you to arrange your lemon halves cut sides down on the baking sheet in step 1? Direct contact with the hot sheet allows the fruit to develop deeper caramelization and major sweet-smoky flavor. Try this technique again for a twist on traditional lemonade!

## BUST OUT

- Small bowl
- Paper towels
- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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



### 1 PREP

- Preheat oven to 450 degrees. Place **2 TBSP butter** in a small bowl and bring to room temperature. **Wash and dry all produce.**
- Pat **chicken\*** dry with paper towels. Place on one side of a baking sheet; top with a large drizzle of **olive oil** and season all over with half the **Italian Seasoning, salt, and pepper.**
- Cut **broccoli florets** into bite-size pieces, if necessary. Halve **lemon**. Toss broccoli and lemon halves on opposite side of sheet from chicken with a drizzle of **olive oil, salt, and pepper.** Arrange lemon halves cut sides down.
- **4 SERVINGS: Use 4 TBSP butter. Spread chicken out across entire sheet and use all the Italian Seasoning. Toss broccoli and lemons on a separate sheet.**



### 3 MIX GARLIC BUTTER

- While everything roasts, stir half the **garlic powder** into bowl with **softened butter.** Season with **salt and pepper.**
- **4 SERVINGS: Use all the garlic powder.**
- **TIP: If butter is not yet softened, microwave for 10 seconds.**



### 2 ROAST

- Roast **chicken, broccoli, and lemon** on top rack until chicken is lightly browned, 12 minutes.
- After 12 minutes, remove sheet from oven. Evenly top chicken with **Italian cheese.**
- Return to top rack until chicken is cooked through, cheese has melted, broccoli is browned and tender, and lemon is lightly charred, 3-6 minutes more.
- **4 SERVINGS: Roast chicken on middle rack and broccoli and lemons on top rack. After 12 minutes, remove sheet with chicken from oven and leave broccoli and lemons roasting.**



### 4 FINISH & SERVE

- Halve **baguette.** When chicken, broccoli, and lemon have 5 minutes left, toast baguette until lightly golden (directly on oven rack or in a toaster oven).
- Spread **garlic butter** onto cut sides of baguette. Halve on a diagonal if desired.
- Divide **chicken, broccoli, and garlic bread** between plates. Serve with **charred lemon** on the side.