



# BACON CAPRESE CHICKEN

with Oregano Lemon Roasted Potatoes and Spring Salad Mix



**HELLO**  
**BALSAMIC GLAZE**  
 This glossy black syrup adds a sweet tang to chicken.

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 710

-   
Yukon Gold Potatoes
-   
Lemon
-   
Dried Oregano
-   
Sliced Bacon
-   
Spring Mix Lettuce
-   
Grape Tomatoes
-   
Fresh Mozzarella  
(Contains: Milk)
-   
Chili Flakes
-   
Chicken Breasts
-   
Balsamic Glaze



## START STRONG


For extra-crunchy roasted potatoes, let the baking sheets get hot in the oven while it preheats. The spuds will sizzle and crisp when they hit the hot surface.

## BUST OUT

- Zester
- Small bowl
- Baking sheet
- Large pan
- Paper towels
- Large bowl
- Olive oil (4 tsp)

## INGREDIENTS

Ingredient **4-person**

- Yukon Gold Potatoes 24 oz
- Grape Tomatoes 8 oz
- Lemon 1
- Fresh Mozzarella 8 oz
- Dried Oregano 1 tsp
- Chili Flakes  1 tsp
- Sliced Bacon 8 oz
- Chicken Breasts\* 24 oz
- Spring Mix Lettuce 4 oz
- Balsamic Glaze 10 tsp

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Halve **tomatoes**. Zest **lemon** until you have 2 tsp zest; halve lemon and squeeze juice into a small bowl. Cut **mozzarella** into 4 slices.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, **oregano**, **salt**, **pepper**, and a pinch of **chili flakes**. Roast on top rack until browned and tender, 25-30 minutes. Remove from oven and toss with **lemon zest**. Heat oven to broil.



## 3 COOK BACON

Meanwhile, heat a large pan over medium-high heat (use an ovenproof pan if you have one). Add **bacon** and cook, turning occasionally, until just crispy, 4-8 minutes. Turn off heat; transfer to a paper-towel-lined plate. Pour out all but **1 TBSP fat** from pan.



## 4 COOK CHICKEN

Pat **chicken** dry with paper towels; season all over with **salt** and **pepper**. Heat pan with reserved **bacon fat** over medium-high heat. Add chicken and cook until browned and cooked through, 4-6 minutes per side. (**TIP:** If pan seems dry, add a splash of olive oil when flipping chicken and lower heat if starting to burn.) Turn off heat. If pan is not ovenproof, transfer chicken now to a baking dish.



## 5 MAKE SALAD

In a large bowl, toss together **lettuce**, **tomatoes**, a large drizzle of **olive oil**, and reserved **lemon juice** (to taste—start with half and add more as you like). Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Evenly top **chicken** with **bacon** and **mozzarella**. Broil until cheese has melted, 2-4 minutes. Divide chicken, **potatoes**, and **salad** between plates. Drizzle chicken with **balsamic glaze**. Sprinkle with additional **chili flakes** if desired.

## FRESH TALK

Would you ever try balsamic glaze as an ice cream topping?

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