



BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Broccoli Florets



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 TBSP | 1 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Bacon



1 | 1
Lemon



1 | 2
Tomato



¼ oz | ¼ oz
Parsley



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

BRUSCHETTA

Fresh parsley gives an herbaceous boost
to this tomato-based topper.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 970



WHAT'S SHAKIN' BACON?

Save the bacon fat and store it in the fridge! Use it to enhance scrambled eggs, mashed potatoes, or fried rice.

BUST OUT

- Medium bowl
 - Large pan
 - Baking sheet
 - Zester
 - Paper towels
 - Small bowl
 - Large pot
 - Potato masher
 - Strainer
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Olive oil (2 tsp | 2 tsp)
 - Butter (3 TBSP | 5 TBSP)
- Contains: Milk

SHARE THE LOVE



Gift **FREE** boxes to your friends and earn credit when they try us out. The more boxes you cook, the bigger the rewards!

Scan the QR code to share and earn.



1 PREP & MAKE CRUST

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Cut **broccoli florets** into bite-size pieces if necessary.
- Place **1 TBSP butter (2 TBSP for 4)** in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **mozzarella, panko, 1 tsp Italian Seasoning (2 tsp for 4), salt, and pepper. (Use the rest of the Italian Seasoning as you like.)**



4 COOK POTATOES & BACON

- Place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- While potatoes cook, place **bacon*** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes. Transfer to a paper-towel-lined plate.



2 COAT CHICKEN

- **Lightly oil** a baking sheet or coat with nonstick spray.
- Pat **chicken*** dry with paper towels; season all over with **salt and pepper**. Place on one side of prepared sheet (**for 4 servings, spread chicken out across entire sheet**). Mound **mozzarella crust** onto tops of chicken, pressing firmly to adhere (**no need to coat the undersides**).



5 MAKE TOMATO TOPPING

- While potatoes and bacon cook, finely dice **tomato**. Pick **parsley leaves** from stems; finely chop leaves. Zest and quarter **lemon**.
- In a small bowl, combine tomato, **chopped parsley**, a **big squeeze of lemon juice**, and a **drizzle of olive oil**. Taste and season with **salt and pepper**.



3 ROAST CHICKEN & BROCCOLI

- Toss **broccoli** on opposite side of sheet from **chicken** with a **drizzle of olive oil, salt, and pepper. (For 4 servings, toss broccoli on a second baking sheet; roast on middle rack.)**
- Roast on top rack until chicken is cooked through and broccoli is tender, 15-20 minutes. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



6 FINISH & SERVE

- Mash **potatoes** with **sour cream** and **2 TBSP butter (3 TBSP for 4 servings)** until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed.
- Roughly chop **bacon**; add half to **mashed potatoes**. Season with **salt and pepper**.
- Sprinkle **broccoli** with **lemon zest** to taste.
- Divide mashed potatoes, broccoli, and **chicken** between plates. Spoon **tomato topping** over chicken; top potatoes with remaining bacon. Serve with **remaining lemon wedges** on the side.

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

*Bacon is fully cooked when internal temperature reaches 145°.