



BRUSCHETTA CHICKEN

with a Crispy Mozzarella Crust, Bacon Mashed Potatoes, and Asparagus



HELLO BACON
A salty, crispy contrast to smooth and creamy spuds

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 770

-  Yukon Gold Potatoes
-  Panko Breadcrumbs (Contains: Wheat)
-  Italian Seasoning
-  Bacon
-  Roma Tomato
-  Asparagus
-  Mozzarella Cheese (Contains: Milk)
-  Chicken Breasts
-  Lemon
-  Basil

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

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

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **6 oz** | **12 oz**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Italian Seasoning **1 tsp** | **2 tsp**
- Chicken Breasts* **12 oz** | **24 oz**
- Bacon* **4 oz** | **8 oz**
- Lemon **1** | **2**
- Roma Tomato **1** | **2**
- Basil **½ oz** | **1 oz**

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

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

WINE CLUB

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1 PREP AND MAKE CRUST
Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Trim and discard woody bottom ends from **asparagus**. Place **1 TBSP butter** (2 TBSP for 4 servings) in a medium microwave-safe bowl; microwave until melted, about 1 minute. Stir in **mozzarella, panko, Italian Seasoning, salt, and pepper.**



4 ROAST ASPARAGUS AND FINISH CHICKEN
Once **chicken** is lightly browned, remove from oven. Carefully toss **asparagus** on empty side of sheet with a drizzle of **olive oil, salt, and pepper.** (For 4, add asparagus to a second baking sheet; roast on middle rack.) Continue roasting until asparagus is tender and chicken is cooked through, 10-12 minutes more. **TIP:** For a deeply golden crust, broil chicken for the last 2-3 minutes.



2 START CHICKEN
Lightly **oil** a baking sheet (or spray with nonstick cooking spray). Pat **chicken** dry with paper towels. Season with **salt and pepper**; place on one side of prepared sheet. Mound **mozzarella crust** onto tops of chicken, pressing firmly to adhere. Roast until crust is lightly browned, 10-15 minutes (we'll add the asparagus then).



5 MAKE BRUSCHETTA
Meanwhile, zest and quarter **lemon** (quarter both lemons for 4 servings). Finely dice **tomato**. Pick **basil** leaves from stems; discard stems and thinly slice leaves. In a small bowl, combine **tomato, basil, juice from 2 lemon wedges** (4 wedges for 4), and a drizzle of **olive oil.** Taste and season with **salt and pepper.**



3 COOK POTATOES AND 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. Return potatoes to pot; cover to keep warm. Meanwhile, place **bacon** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes per side. Turn off heat; transfer to a paper-towel-lined plate.



6 FINISH AND SERVE
Mash **potatoes** with **2 TBSP butter** (3 TBSP for 4), adding splashes of **reserved potato cooking liquid** as needed, until smooth. Chop **bacon** into bite-sized pieces; add half to **mashed potatoes.** Season with **salt and pepper.** Top **asparagus** with **lemon zest** to taste. Divide **potatoes, asparagus, and chicken** between plates. Top chicken with **bruschetta** and potatoes with remaining **bacon.** Serve with remaining **lemon wedges** on the side.

BEST OF THE ZEST

A sprinkle of lemon zest takes veggies above and beyond. Next time, try it on roasted carrots.

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