



# Easy Sheet Pan Chicken Dinner

with Broccoli, Tomatoes and Cheesy Bread

20-min



-  Chicken Tenders
-  Broccoli, florets
-  Baby Tomatoes
-  Italian Seasoning
-  Balsamic Glaze
-  Garlic Salt
-  Sub Roll
-  Mozzarella Cheese, shredded

HELLO CHEESY BREAD

*A tasty, cheesy vessel for soaking up all the pan juices!*

## Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.

## Bust out

2 Baking sheets, measuring spoons, silicone brush, parchment paper, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Tenders *	310 g	620 g
Broccoli, florets	227 g	454 g
Baby Tomatoes	113 g	227 g
Italian Seasoning	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Garlic Salt	1 tsp	2 tsp
Sub Roll	2	4
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Oil*		
Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## 1 Prep

Cut **broccoli** into bite-sized pieces. Pat **chicken** dry with paper towels.



## 2 Season chicken and veggies

Add **chicken, broccoli, tomatoes, half the balsamic glaze** and **2 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **garlic salt, half the Italian Seasoning** and **pepper**, then toss to combine. Arrange **chicken** and **veggies** in a single layer.



## 3 Roast chicken and veggies

Roast in the **middle** of the oven, stirring halfway through, until **veggies** are tender and **chicken** is cooked through, 14-17 min.\*\*



## 4 Make herb oil

While **chicken** and **veggies** roast, add **remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a small bowl. Season with **pepper**, then stir to combine.



## 5 Toast cheesy bread

Halve **rolls**. Arrange on an unlined baking sheet, cut-side up, then brush with **herb oil**. Sprinkle **cheese** over top. When **chicken** and **veggies** are almost done, turn the broiler to high. Toast **cheesy bread** in the **top** of the oven until **cheese** melts, 2-3 min. (**TIP:** Keep an eye on rolls so they don't burn!)



## 6 Finish and serve

Divide **chicken** and **veggies** between plates. Drizzle **any juices** from the baking sheet and **remaining balsamic glaze** over top. Serve **cheesy bread** alongside.

## Dinner Solved!