



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 sheet 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 | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Grape Tomatoes 4 oz | 8 oz
- Lemon 1 | 1
- Fresh Mozzarella 4 oz | 8 oz
- Dried Oregano ½ tsp | 1 tsp
- Chili Flakes 1 tsp | 1 tsp
- Sliced Bacon 4 oz | 8 oz
- Chicken Breasts* 12 oz | 24 oz
- Spring Mix Lettuce 2 oz | 4 oz
- Balsamic Glaze 5 tsp | 10 tsp

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

WINE CLUB

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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 1 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**, ½ **tsp oregano** (we sent more), **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.

DELISH!

Balsamic glaze is also delightful drizzled over sweets like cheesecake or ice cream!

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