














# BACON CAPRESE CHICKEN

with Oregano Lemon Roasted Potatoes and Mixed Greens



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

PREP: 15 MIN | TOTAL: 45 MIN | CALORIES: 610

-  Yukon Gold Potatoes
-  Lemon
-  Dried Oregano
-  Sliced Bacon
-  Mixed Greens
-  Basil
-  Grape Tomatoes
-  Mozzarella Cheese (Contains: Milk)
-  Chili Flakes
-  Chicken Breasts
-  Balsamic Glaze

## START STRONG


Make sure to watch the oven carefully when broiling in step 6. Broilers vary widely, so pull the baking sheet out as soon as you see melty cheese!

## 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
- Basil ½ oz | 1 oz
- Dried Oregano 1 tsp | 1 tsp
- Chili Flakes  1 tsp | 1 tsp
- Sliced Bacon\* 4 oz | 8 oz
- Chicken Breasts\* 12 oz | 24 oz
- Mixed Greens 2 oz | 4 oz
- Mozzarella Cheese ½ Cup | 1 Cup
- Balsamic Glaze 5 tsp | 10 tsp

\* 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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# 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 and halve **lemon**; squeeze juice into a small bowl. Pick **basil** leaves from stems; finely chop leaves and discard stems.



## 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, 5-7 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.



## 2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a large drizzle of **olive oil**, half the **oregano** (use all for 4 servings), **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 a pinch of **lemon zest**. Heat oven to broil.



## 5 MAKE SALAD

In a large bowl, toss together **mixed greens**, **tomatoes**, half the **basil**, a large drizzle of **olive oil**, and reserved **lemon juice** (to taste—start with half and add more to your liking). Season with **salt** and **pepper**.



## 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. Once cool enough to handle, crumble bacon into small pieces.



## 6 FINISH AND SERVE

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

## DELISH!

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

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