

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**



1TBSP | 1TBSP Italian Seasoning



10 oz | 20 oz Chicken Cutlets







Tomato



1/4 oz | 1/4 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.

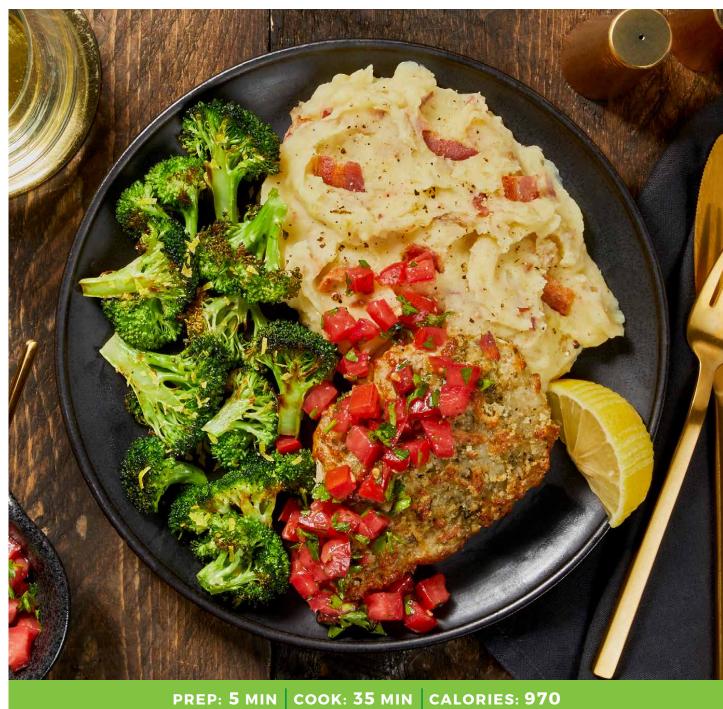
HELLO

BRUSCHETTA

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

BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli





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

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cook, the bigger the rewards!

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*Chicken is fully cooked when internal temperature reaches 165°



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.)



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).



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.



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 1/2 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-towellined plate.



5 MAKE TOMATO TOPPING

- While potatoes and bacon cook, finely dice **tomato**. Pick **parslev 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.



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 topping over chicken; top potatoes with remaining bacon. Serve with remaining lemon wedges on the side.