



HERBY ALFREDO CHICKEN & PIZZA ROLLS

with Roasted Chili-Garlic Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



1 TBSP | 1 TBSP
Italian Seasoning



7 oz | 14 oz
Thin Crust Pizza Dough
Contains: Wheat



2.5 oz | 5 oz
Marinara Sauce



½ Cup | 1 Cup
Italian Cheese Blend
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1 tsp | 1 tsp
Chili Flakes



10 oz | 20 oz
Chicken Cutlets



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



1 | 2
Chicken Stock Concentrate



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!

HELLO

PIZZA ROLLS

Melty cheese and marinara mingle in a crusty homemade roll made with pizza dough.

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 870



DON'T MIND IF I DIPPITY DO

Serve extra Alfredo sauce with your pizza rolls for dipping!

BUST OUT

- Small bowl
- Large pan
- 2 Baking sheets
- Whisk
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **broccoli** into bite-size pieces if necessary.



2 PREP HERBY BUTTER & DOUGH

- Place **1 TBSP butter (2 TBSP for 4 servings)** in a small microwave-safe bowl. Microwave until melted, 30 seconds; stir in **½ tsp Italian Seasoning (1 tsp for 4).** (You'll use more Italian Seasoning later.)
- Unroll **pizza dough**; use a knife to separate sheets at dotted line, then slice each sheet in half to create four squares (**eight squares for 4**). Place on a **lightly oiled** baking sheet.



3 ASSEMBLE PIZZA ROLLS

- Evenly spread **pizza dough** with **marinara**, leaving a ¼-inch space around edges. Top sauce with **Italian cheese blend** and **Parmesan**.
- Fold up corners of each **dough square** toward the center and press together to adhere (**stretch gently if needed**), then gather seams together to completely seal rolls, forming rounded balls.
- Gently arrange **pizza rolls** seam sides down on baking sheet; brush tops with **herby butter**.



4 ROAST BROCCOLI & ROLLS

- Toss **broccoli** on a second baking sheet with a **drizzle of oil**, **half the garlic powder (you'll use the rest later)**, a **pinch of chili flakes (use more if you like things spicy!)**, **salt**, and **pepper**.
- Roast broccoli on middle rack and **pizza rolls** on top rack until broccoli is browned and tender and pizza rolls are browned and crisp, 15-20 minutes.



5 COOK CHICKEN

- Meanwhile, pat **chicken*** dry with paper towels; season all over with **half the remaining Italian Seasoning (all the remaining Italian Seasoning for 4 servings)**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



6 MAKE SAUCE

- Return same pan to stovetop over medium-high heat. Add **½ cup water (½ cup for 4 servings)**, **cream cheese**, **stock concentrate**, and **remaining garlic powder**; whisk to combine. Cook, whisking, until thickened, 2-3 minutes.
- Remove from heat; stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **pizza rolls**, and **broccoli** between plates. Spoon **sauce** over chicken and serve.