

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*







¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



4 oz | 8 oz Bacon



1/4 oz | 1/4 oz Parsley



8 oz | 16 oz Broccoli



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



10 oz | 20 oz Chicken Cutlets



1TBSP | 1TBSP

Italian Seasoning

Lemon



1 2 Tomato



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.

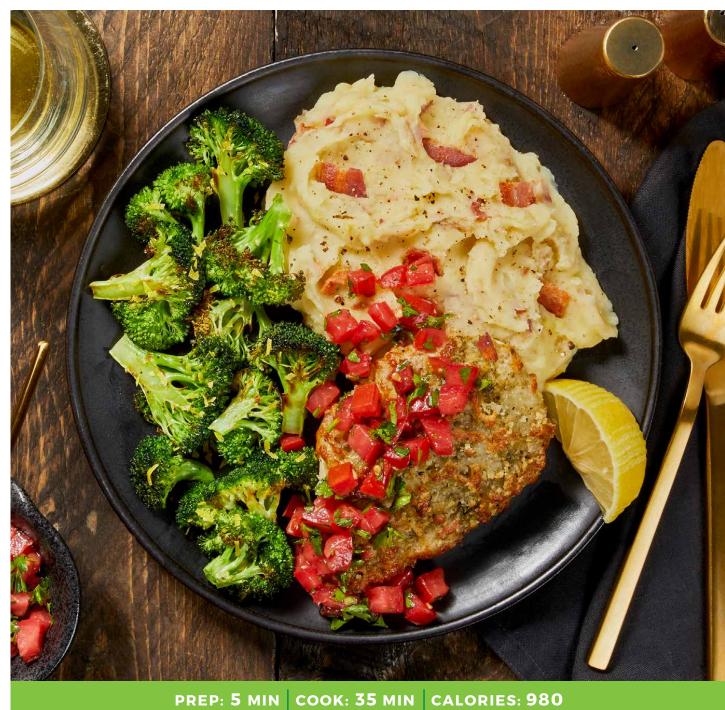
HELLO

BRUSCHETTA

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

BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli





STARCH OF THE SHOW

Our trick for the smoothestever mashed potatoes? Always save some potato cooking liquid and add a few splashes when mashing.

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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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 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 ½ 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-towel-lined plate.



5 MAKE TOMATO TOPPING

- While potatoes and bacon cook, finely dice tomato. Pick parsley 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 chicken between plates. Spoon tomato topping over chicken; top potatoes with remaining bacon. Serve with remaining lemon wedges on the side.