



# BRUSCHETTA CHICKEN

with a Crispy Mozzarella Crust, Bacon Mashed Potatoes & Asparagus



**HELLO**  
**GREEN HERB BLEND**  
This fragrant mixture of parsley and chives gives bruschetta some oomph.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 930



Yukon Gold Potatoes



Panko Breadcrumbs  
(Contains: Wheat)



Italian Seasoning



Bacon



Roma Tomato



Asparagus



Mozzarella Cheese  
(Contains: Milk)



Chicken Cutlets



Lemon



Green Herb Blend

## START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

## BUST OUT

- Medium bowl
- Baking sheet
- Paper towels
- Large pot
- Strainer
- Large pan
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 5 TBSP)  
(Contains: Milk)
- Zester
- Small bowl
- Potato masher
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Asparagus **6 oz** | **12 oz**
- Mozzarella Cheese **½ Cup** | **1 Cup**
- Panko Breadcrumbs **¼ Cup** | **½ Cup**
- Italian Seasoning **1 tsp** | **2 tsp**
- Chicken Cutlets\* **10 oz** | **20 oz**
- Bacon\* **4 oz** | **8 oz**
- Lemon **1** | **2**
- Roma Tomato **1** | **2**
- Green Herb Blend **1** | **2**

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

\* Bacon is fully cooked when internal temperature reaches 145 degrees.



## 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 all produce.** Dice **potatoes** into ½-inch pieces. Trim and discard woody bottom ends from **asparagus**. Place **1 TBSP butter** (2 TBSP for 4) in a medium microwave-safe bowl; microwave until melted, 30 seconds. Stir in **mozzarella, panko, Italian Seasoning, salt, and pepper.**



## 4 ROAST ASPARAGUS & FINISH CHICKEN

Once crust on **chicken** is lightly browned, remove sheet from oven. Carefully toss **asparagus** on empty side with a drizzle of **olive oil, salt, and pepper.** (For 4 servings, leave chicken roasting and add asparagus to a second sheet; roast on middle rack.) Continue roasting until asparagus is tender and chicken is cooked through, 10-12 minutes more. **TIP:** For a deeply golden crust, broil chicken for the last 2-3 minutes.



## 2 START CHICKEN

Lightly **oil** a baking sheet (or spray with nonstick cooking spray). Pat **chicken** dry with paper towels. Season with **salt and pepper**; place on one side of prepared sheet. Mound **mozzarella crust** onto tops of chicken, pressing firmly to adhere (no need to coat the undersides). Roast on top rack until crust is lightly browned, 5-7 minutes (you'll add the asparagus then).



## 5 MAKE BRUSCHETTA

Meanwhile, zest and quarter **lemon** (for 4 servings, zest 1 lemon and quarter both). Finely dice **tomato**. Mince **parsley** and **chives**. In a small bowl, combine tomato, herbs, juice from half the **lemon**, and a drizzle of **olive oil**. Taste and season with **salt and pepper.**



## 3 COOK POTATOES & BACON

While chicken roasts, 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**; drain. Return potatoes to pot; cover to keep warm. Meanwhile, place **bacon** in a large, dry pan over medium-high heat. Cook, turning occasionally, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate.



## 6 FINISH & SERVE

Mash **potatoes** with **2 TBSP butter** (3 TBSP for 4) until smooth, adding splashes of reserved **potato cooking liquid** as needed. Roughly chop **bacon**; add half to potatoes. Season with **salt and pepper**. Top **asparagus** with **lemon zest** to taste. Divide potatoes, asparagus, and **chicken** between plates. Top chicken with **bruschetta** and potatoes with remaining bacon. Serve with remaining **lemon wedges** on the side.

## BEST OF THE ZEST

A sprinkle of lemon zest takes veggies above and beyond. Next time, try it on roasted carrots.

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