



BRUSCHETTA CHICKEN

with a Crispy Mozzarella Crust, Bacon Mashed Potatoes & Broccoli

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



8 oz | 16 oz
Broccoli Florets



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Italian Seasoning



12 oz | 24 oz
Chicken Breasts



4 oz | 8 oz
Bacon



1 | 1
Lemon



1 | 2
Roma Tomato



½ oz | ½ oz
Basil

HELLO

BACON

A salty, crispy contrast to smooth and creamy spuds



PREP: 5 MIN

COOK: 35 MIN

CALORIES: 980



MASTER MASH

Our trick for the creamiest-ever mashed potatoes? Always save a scoop of potato cooking liquid before draining. Adding a few splashes of that starchy liquid while mashing helps your potatoes reach a smooth consistency.

BUST OUT

- Medium bowl
- Baking sheet
- Paper towels
- Large pot
- Strainer
- Large pan
- Zester
- Small bowl
- Potato masher
- Kosher salt
- Black pepper
- Vegetable 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 all 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, Italian Seasoning, salt, and pepper.**



4 ROAST BROCCOLI

- Once **chicken** is lightly browned, remove sheet from oven. Carefully toss **broccoli** on empty side with a drizzle of **olive oil, salt, and pepper.** (**For 4 servings, toss broccoli on a second baking sheet; roast on middle rack.**)
- Continue roasting until broccoli is tender and chicken is cooked through, 15-20 minutes more. **TIP: For a deeply golden crust, broil chicken for the last 2-3 minutes.**



2 ROAST CHICKEN

- Lightly **oil** a baking sheet or coat with nonstick spray. Pat **chicken*** dry with paper towels; season 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).
- Roast on top rack until crust is lightly browned, 7 minutes (you'll add the broccoli then).



5 MAKE BRUSCHETTA

- While chicken and broccoli roast, zest and quarter **lemon.** Finely dice **tomato.** Pick **basil leaves** from stems; thinly slice leaves.
- In a small bowl, combine tomato, sliced basil, a big squeeze of **lemon juice,** 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 servings)** until smooth, adding splashes of reserved **potato cooking liquid** as necessary. Roughly chop **bacon;** add half to **mashed potatoes.** Season with **salt and pepper.**
- Sprinkle **broccoli** with **lemon zest** to taste.
- Divide potatoes, broccoli, and **chicken** between plates. Top chicken with **bruschetta** and potatoes with remaining bacon. Serve with remaining **lemon wedges** on the side.

* Chicken is fully cooked when internal temperature reaches 165°.

* Bacon is fully cooked when internal temperature reaches 145°.