

# **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



½ Cup | 1 Cup Mozzarella Cheese Contains: Milk



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp Italian Seasoning



10 oz | 20 oz Chicken Cutlets



4 oz | 8 oz Bacon



1 | 2 Roma Tomato



1 | 1 Lemon



1 | 1 Green Herb Blend

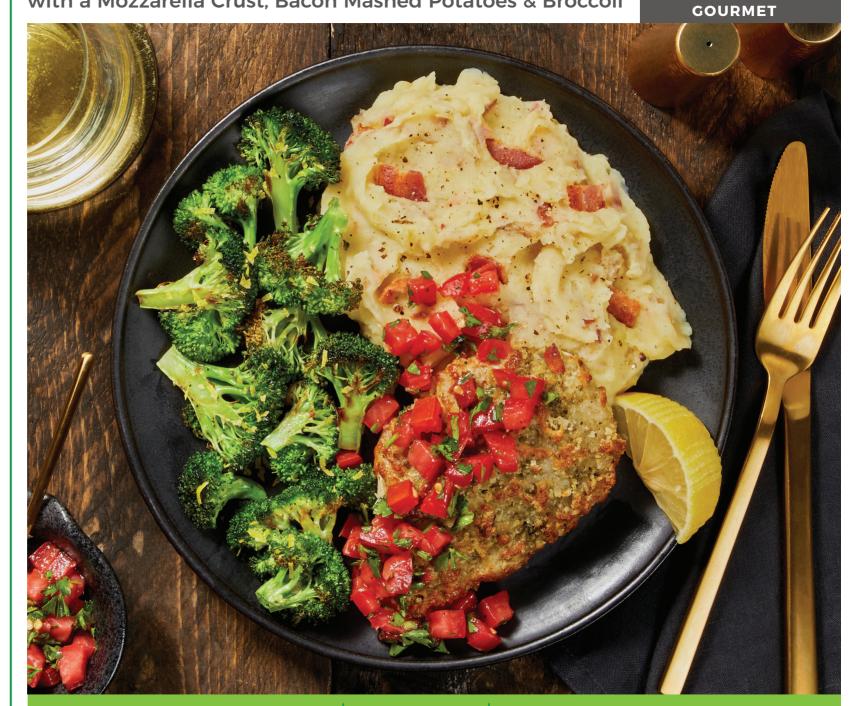
# HELLO

# **BACON**

A salty, crispy contrast to smooth and creamy spuds

# **BRUSCHETTA CHICKEN**

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli



PREP: 5 MIN

COOK: 35 MIN

CALORIES: 950

10



#### **MASTER MASH**

Our trick for the creamiestever 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 howl
- 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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<sup>\*</sup> Bacon is fully cooked when internal temperature reaches 145°.



# **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.



# **2 COAT 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).



## **3 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: 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-towellined plate.



#### **4 ROAST**

- 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.



# **5 MAKE BRUSCHETTA**

- While chicken and broccoli roast, finely dice **tomato**. Pick **parsley leaves** from stems: finely chop leaves. Thinly slice chives. Zest and quarter lemon.
- In a small bowl, combine tomato, **chopped parsley**, chives, 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 2 TBSP butter (3 TBSP for 4 servings) until smooth, 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
- Divide potatoes, broccoli, and chicken between plates. Top chicken with bruschetta and potatoes with remaining bacon. Serve with remaining **lemon wedges** on the side.