



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 TBSP | 1 TBSP
Italian Seasoning



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Bacon



1 | 1
Lemon



1 | 2
Roma Tomato



1 | 1
Green Herb
Blend

*The ingredient you received may be a different color.

HELLO

BACON

A salty, crispy contrast to
smooth and creamy spuds

BRUSCHETTA CHICKEN

with a Mozzarella Crust, Bacon Mashed Potatoes & Broccoli

GOURMET



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 970



WHAT'S SHAKIN' BACON?

Don't! Toss! That! Bacon! Fat! Instead, let it cool slightly in the pan after cooking bacon in step 3, then transfer to a small bowl. You can stir a bit into your mashed potatoes in step 6 (you only live once!). Or, use it to pop popcorn.

BUST OUT

- Medium bowl
- Baking sheet
- Paper towels
- Large pot
- Strainer
- Large pan
- Zester
- Small bowl
- Potato masher
- 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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* Chicken is fully cooked when internal temperature reaches 165°.
* 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, 1 tsp Italian Seasoning (2 tsp for 4), salt, and pepper.** (Use the rest of the Italian Seasoning as you like.)



4 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.**



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).



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.**



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,** then drain and return potatoes to pot. Keep covered off heat until ready to mash.
- 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 needed.
- 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.

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