



Bruschetta-Style Cheesy Chicken

with Risoni Pasta Salad



Cook a twist on the traditional bruschetta



Chicken Breast



Cherry Tomatoes



Mozzarella Cheese



Zucchini



Oregano



Lemon



Italian Herbs



Garlic



Risoni



Vegetable Stock Cube

Hands-on: **35 mins**
Ready in: **40 mins**

Eat me early

What do you feel like for dinner tonight? A little pasta maybe? Or some chicken breast? Or maybe even bruschetta? Well, how about we combine all three into a delectable meal that only takes around half an hour to whip up! Perfect.

Pantry Staples: Olive Oil, Water

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **chef's knife, chopping board, box grater, garlic crusher, small serrated knife, large frying pan, tongs, oven tray** lined with **baking paper, wooden spoon** and a **medium bowl**.



1 GET PREPPED

Preheat the oven to **220°C/200°C** fan-forced. Grate the **Mozzarella cheese**. Dice the **zucchini** into half-moons. Peel and crush the **garlic**. Halve the **cherry tomatoes**.

TIP: It's much easier to cut tomatoes using a small serrated knife. Pick the **oregano** leaves. Juice the **lemon**.



2 COOK THE CHEESY CHICKEN

Heat a **drizzle** of **olive oil** in a large frying pan over a high heat. Season both sides of the **chicken breast** with **salt** and **pepper**. Add the chicken to the pan and cook each side for **2 minutes** or until golden. Transfer the **chicken** to the oven tray lined with baking paper and place in the oven for **14 minutes**, or until cooked through. When the **chicken** has **2 minutes** left of cook time, sprinkle the **Mozzarella** over it and return to the oven until the cheese is golden.



3 COOK THE RISONI

Return the frying pan to a medium-high heat. Add the **zucchini** and cook for **3-4 minutes**, until soft. Add **3/4** of the **garlic** and the **Italian herbs** (use suggested amount) and cook for **1 minute**, until fragrant. Add the **risoni**, **water** (use suggested amount) and the **vegetable stock cube** (use suggested amount). Bring to the boil, reduce the heat to medium and simmer, stirring, for **10-15 minutes**, or until all the water is absorbed.



4 MAKE THE BRUSCHETTA TOPPING

While the risoni is cooking, combine **1/2** the **cherry tomatoes**, the **oregano** and a **small pinch** of the **remaining garlic** in a medium bowl. Add **2 tsp** of **lemon juice**, a **small drizzle** of **olive oil** and season with a **pinch** of **salt** and **pepper**. **TIP:** Add more lemon juice or garlic depending on your taste preference.



5 FINISH THE RISONI

When the risoni has finished cooking, stir through the **remaining cherry tomatoes** and **2 tsp** of **lemon juice**. **TIP:** Feel free to add a little more lemon juice depending on your taste preference.



6 SERVE UP

Divide the cheesy chicken and risoni pasta salad between plates. Top the chicken with the bruschetta topping.

Enjoy!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
Mozzarella cheese	1 block (100 g)
zucchini	2
garlic	2 cloves
cherry tomatoes	2 punnets
oregano	1 bunch
lemon	1
chicken breast	1 packet
Italian herbs	1 sachet (2 tsp)
risoni	2 packets (1 cup)
water*	2 cups
vegetable stock cube	1 cube

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2420kJ (579Cal)	382kJ (91Cal)
Protein (g)	52.2g	8.2g
Fat, total (g)	20.6g	3.2g
- saturated (g)	7.7g	1.2g
Carbohydrate (g)	42.4g	6.7g
- sugars (g)	6.3g	1.0g
Sodium (g)	476mg	75mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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2018 | WK6 | F