



CRISPY MOZZARELLA-CRUSTED CHICKEN

with Roasted Broccoli and Buttery Couscous



HELLO

MOZZARELLA CRUST

Our favorite melty cheese transformed into a crispy layer of golden-brown goodness

PREP: 5 MIN | **TOTAL: 35 MIN** | **CALORIES: 720**



Lemon



Mozzarella Cheese
(Contains: Milk)



Chicken Cutlets



Broccoli Florets



Chicken Stock Concentrate



Panko Breadcrumbs
(Contains: Wheat)



Italian Seasoning



Sour Cream
(Contains: Milk)



Israeli Couscous
(Contains: Wheat)

START STRONG

When toasting the couscous in step 5, stir until the pearls are evenly coated in butter and lightly golden. Toasting helps turn up the grain's natural nuttiness and provides an extra layer of savory flavor.

BUST OUT

- Zester
- Medium bowl
- Paper towels
- Baking sheet
- Small pot
- Olive oil (2 TBSP | 3 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

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

- Lemon 1 | 1
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Mozzarella Cheese ½ Cup | 1 Cup
- Italian Seasoning 1 tsp | 2 tsp
- Chicken Cutlets* 10 oz | 20 oz
- Sour Cream 2 TBSP | 4 TBSP
- Broccoli Florets 8 oz | 16 oz
- Israeli Couscous ½ Cup | 1 Cup
- Chicken Stock Concentrate 1 | 2

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Zest and quarter **lemon**.



2 MAKE TOPPING

In a medium bowl, combine **panko**, **mozzarella**, **Italian Seasoning**, **1 TBSP olive oil** (2 TBSP for 4 servings), **salt**, and **pepper**.



3 CRUST CHICKEN

Pat **chicken** dry with paper towels, then season all over with **salt** and **pepper**. Place on one side of a lightly **oiled** baking sheet. Evenly spread **sour cream** onto tops of chicken, then mound with **panko mixture**, pressing firmly to adhere (no need to coat underside).



4 ROAST CHICKEN AND BROCCOLI

Toss **broccoli** on opposite side of baking sheet with a large drizzle of **olive oil** and a pinch of **salt** and **pepper**. (For 4 servings, add broccoli to a second baking sheet.) Roast on top rack until chicken is golden brown and cooked through and broccoli is slightly crispy, 15-20 minutes. **TIP:** If broccoli is finished before chicken, remove from oven and continue roasting chicken.



5 MAKE COUSCOUS

Meanwhile, melt **1 TBSP butter** (2 TBSP for 4 servings) in a small, lidded pot over medium-high heat. Add **couscous** and a pinch of **salt**. Cook, stirring, until toasted, 2-3 minutes. Add **¾ cup water** (1½ cups for 4) and **stock concentrate**. Bring to a boil, then cover and reduce to a simmer. Cook until tender, 6-8 minutes. Drain any excess liquid, if necessary.



6 FINISH AND SERVE

Once **chicken** is done, add **1 TBSP butter** (2 TBSP for 4 servings) to **couscous**; stir until melted. Stir in **lemon zest**, **lemon juice**, **salt**, and **pepper** to taste. Divide couscous, chicken, and **broccoli** between plates. Serve with remaining **lemon wedges** on the side.

FRESH MINCE

Try adding herbaceous flavor to your couscous with a sprinkle of fresh chopped parsley, basil, or dill.

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