

Oven-Baked Cheesy Chicken

with Garlic Bread & Broccoli

4 SERVINGS

⌚ 35-45 MINS

 **Blue Apron**

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Ingredients

 4 Boneless, Skinless Chicken Breasts

 1 lb Broccoli

 2 oz Fontina Cheese

 1 ½ tps Calabrian Chile Paste

 2 Sandwich Rolls

 1 clove Garlic

 2 oz Smoked Gouda Cheese

 2 oz Sliced Roasted Red Peppers

 1 8-oz can Tomato Sauce

 4 Tbsps Butter

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Italian Seasoning¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the **broccoli**. Cut off and discard the bottom 1/2 inch of the broccoli stem; cut into small florets.
- Grate the **fontina** and **gouda** on the large side of a box grater; combine in a bowl.
- Halve the **rolls**.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.



This recipe was designed for easier cleanup—no extra prep bowls needed!

2 Start the chicken

- In a bowl, combine the **tomato sauce**, **Italian seasoning**, and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper.
- Pat the **chicken** dry with paper towels. Season with salt and pepper on both sides.
- Transfer to a baking dish. Evenly top with **peppers** (tearing into bite-sized pieces before adding) and **seasoned tomato sauce**.
- Bake 16 minutes. Leaving the oven on, remove from the oven.



3 Start the broccoli

- Meanwhile, line a sheet pan with foil.
- Place the **broccoli florets** on the foil. Drizzle with **1 tablespoon of olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 10 minutes. Leaving the oven on, remove from the oven.



4 Finish the broccoli & make the garlic bread

- Meanwhile, melt the **butter** in a bowl in the microwave (or melt in a small pot on the stove, then transfer to a bowl).
- Add the **garlic paste**; season with salt and pepper. Stir to combine.
- Carefully move the **partially roasted broccoli** to one side of the sheet pan, then place the **halved rolls** on the other side.
- Evenly top the rolls with the **garlic butter** and **half the parmesan**.
- Roast 5 to 7 minutes, or until the rolls are lightly browned and toasted and the broccoli is tender when pierced with a fork.
- Remove from the oven. Carefully transfer the **garlic bread** to a cutting board; halve on an angle.



5 Finish the chicken & serve your dish

- Evenly topped the **partially baked chicken** with the **grated fontina and gouda**.
- Bake 4 to 6 minutes, or until the cheese is melted and the chicken is cooked through.*
- Serve the **finished chicken** with the **roasted broccoli** and **garlic bread**. Top the broccoli with the **remaining parmesan**. Enjoy!



*An instant-read thermometer should register 165°F.

NUTRITION PER SERVING (AS PREPARED)**

Calories: 620, Total Carbohydrates: 33g, Dietary Fiber: 4g, Added Sugars: 0g, Total Fat: 31g, Saturated Fat: 15g, Protein: 52g, Sodium: 1580mg.

**For information about our wellness labels visit us at blueapron.com/wellness. To view this meal's FULL NUTRITION FACTS and any customizations you may have applied, select this recipe from your Current page in the Blue Apron app or blueapron.com.

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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