





Ingredients



4 Boneless, Skinless Chicken Breasts



1 lb Broccoli



2 oz Fontina Cheese



1 ½ tsps 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



2 oz Butter



1/4 cup Grated
Parmesan Cheese



1 Tbsp Italian Seasoning¹



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.



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 prepared 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.

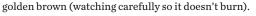


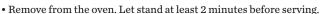
4 Finish the broccoli & make the garlic bread

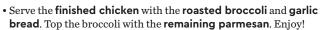
- Meanwhile, melt the butter in a bowl in the microwave (or melt in a small pot on the stove, then transfer to a bowl).
- Add the garlic paste; season with salt and pepper. Stir to combine.
- Carefully move the partially roasted broccoli to one side of
- the sheet pan, then place the halved rolls on 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 crispy 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.*
- If desired, turn your oven to the broil function; broil 2 to 4 minutes, or until the cheese is









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



Produced in a facility that processes crustacean shellfish,