

Oven-Baked Cheesy Chicken

with Garlic Bread & Romanesco Cauliflower

4 SERVINGS

35-45 MINS



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Ingredients

 4 Boneless, Skinless Chicken Breasts

 2 oz Sliced Roasted Red Peppers

 2 oz Fontina Cheese

 1 ½ tps Calabrian Chile Paste

 2 Sandwich Rolls

 1 clove Garlic

 2 oz Smoked Gouda Cheese

 1 8-oz can Tomato Sauce

 1 head Romanesco Cauliflower

 2 oz Salted Butter

 ¼ cup Grated Parmesan Cheese

 1 Tbsp Italian Seasoning¹



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

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



"Alexa, find Blue Apron recipes."

1 Prepare the ingredients

- Preheat the oven to 450°F.
- Wash and dry the **cauliflower**; cut out and discard the core, then cut into small florets.
- Grate the **fontina** and **gouda** on the large side of a box grater.
- 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 the **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 cauliflower

- Meanwhile, place the **cauliflower florets** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 17 minutes. Leaving the oven on, remove from the oven.



For easier cleanup, line your sheet pan with foil.

4 Finish the cauliflower & 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 cauliflower** to one side of the sheet pan, then place the **halved rolls** on the other side, cut side up.
- 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 cauliflower 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 top 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 golden brown (watching carefully so it doesn't burn).
- Remove from the oven. Let stand at least 2 minutes before serving.
- Serve the **finished chicken** with the **roasted cauliflower** and **garlic bread**. Top the cauliflower with the **remaining parmesan**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 165°F for chicken.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: blog.blueapron.com/foodsafety

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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