

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 tpsp 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.

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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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