

Cheesy Baked Chicken

with Garlic Bread & Broccoli

4 SERVINGS | 40-50 MINS

 **Blue Apron**
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Ingredients*


 4 Boneless, Skinless Chicken Breasts

 2 Sandwich Rolls


 1 clove Garlic

 1 lb Broccoli


 2 oz Sliced Roasted Red Peppers


 2 oz Salted Butter

 2 oz Fontina Cheese

 2 oz Smoked Gouda Cheese

 ¼ cup Grated Parmesan Cheese

 1 8-oz can Tomato Sauce

 1 ½ tsps Calabrian Chile Paste

 1 Tbsp Italian Seasoning¹



Serve with Blue Apron wine that has this symbol
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Interested in prepping this recipe for the week ahead? Follow the STOP + STORE and REHEATING instructions within the recipe.

1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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 stem, then cut the broccoli into small florets.
- Peel **1 clove of garlic**; using a zester or the small side of a box grater, finely grate into a paste.
- Halve the **rolls**.
- Grate the **fontina** and **gouda** on the large side of a box grater; combine in a bowl.



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 **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). 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 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 broccoli** and **garlic bread**. Top the broccoli with the **remaining parmesan**. Enjoy!



STOP + STORE

If you're planning to enjoy this meal at a later time, stop here and place the prepared food in airtight containers (or tightly cover with plastic wrap). Store in the refrigerator. Use the reheating instructions below to finish.

REHEATING INSTRUCTIONS

If you saved the dish for later, reheat the **finished chicken**, **broccoli**, and **garlic bread** in the microwave 1 to 2 minutes, or until heated through. Serve as directed.

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

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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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