

# Bruschetta-Style Cheesy Chicken

with Risoni Pasta Salad



What do you feel like for dinner tonight? A little pasta maybe? Or some chicken breast? Or maybe even bruschetta? Well,

how about we combine all three into a delectable meal that only takes around half an hour to whip up! Perfect.



Cook a twist on the traditional bruschetta





Chicken Breast







Mozzarella Cheese





Oregano





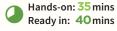
Italian Herbs





Vegetable Stock Cube

Pantry Staples: Olive Oil, Water





## **BEFORE YOU =** STAR

Our fruit and veggies need a little wash before you use them!! You will need: chef's knife, chopping board, box grater, garlic crusher, small serrated knife, large frying pan, tongs, oven tray lined with baking paper, wooden spoon and a medium bowl.



## **GET PREPPED**

Preheat the oven to 220°C/200°C fanforced. Grate the Mozzarella cheese. Dice the **zucchini** into half-moons. Peel and crush the garlic. Halve the cherry tomatoes.

TIP: It's much easier to cut tomatoes using a small serrated knife. Pick the oregano leaves. Juice the lemon.



**COOK THE CHEESY CHICKEN** Heat a drizzle of olive oil in a large frying pan over a high heat. Season both sides of the chicken breast with salt and pepper. Add the chicken to the pan and cook each side for 2 minutes or until golden. Transfer the chicken to the oven tray lined with baking paper and place in the oven for 14 minutes, or until cooked through. When the **chicken** has **2 minutes** left of cook time, sprinkle the Mozzarella over it and



**COOK THE RISONI** Return the frying pan to a medium-high heat. Add the zucchini and cook for 3-4 minutes, until soft. Add 3/4 of the garlic and the Italian herbs (use suggested amount) and cook for 1 minute, until fragrant. Add the risoni, water (use suggested amount) and the vegetable stock cube (use suggested **amount)**. Bring to the boil, reduce the heat to medium and simmer, stirring, for 10-15 minutes, or until all the water is absorbed.



FINISH THE RISONI When the risoni has finished cooking, stir through the remaining cherry tomatoes and **2 tsp** of **lemon juice**. \* TIP: Feel free to add a little more lemon juice depending on your taste preference.



**SERVE UP** Divide the cheesy chicken and risoni pasta salad between plates. Top the chicken with the bruschetta topping.

Enjoy!

## **INGREDIENTS**

	4-5P
olive oil*	refer to method
Mozzarella cheese	<b>1 block</b> (100 g)
zucchini	2
garlic	2 cloves
cherry tomatoes	2 punnets
oregano	1 bunch
lemon	1
chicken breast	1 packet
Italian herbs	1 sachet (2 tsp)
risoni	2 packets (1 cup)
water*	2 cups
vegetable stock cube	1 cube

\*Pantry Items

NUTRITION	PER SERVING	<b>PER 100G</b>
Energy (kJ)	2420kJ (579Cal)	382kJ (91Cal)
Protein (g)	52.2g	8.2g
Fat, total (g)	20.6g	3.2g
- saturated (g)	7.7g	1.2g
Carbohydrate (g)	42.4g	6.7g
- sugars (g)	6.3g	1.0g
Sodium (g)	476mg	75mg

For allergens and ingredient information, visit HelloFresh.com.au/foodinfo

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garlic depending on your taste preference.

**BRUSCHETTA TOPPING**