



Bruschetta-Style Mozzarella Chicken

with Herby Lemon Risoni



Cook a twist on the traditional bruschetta



Lemon



Garlic



Mozzarella Cheese



Cherry Tomatoes



Chicken Breast



Oregano



Italian Herbs



Risoni



Zucchini



Vegetable Stock

Hands-on: **30 mins**
Ready in: **35 mins**

Eat me early

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.

Pantry Staples: Olive Oil, Water

BEFORE YOU START

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 **medium bowl**.



1 GET PREPPED

Preheat the oven to **220°C/200°C fan-forced**. Grate the **Mozzarella cheese**. Dice the **zucchini**. 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 (use suggested amount)**.



2 COOK THE MOZZARELLA 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 an oven tray lined with baking paper and place in the oven for **10-12 minutes**, or until cooked through. When the chicken has **2 minutes** left of cooking time, sprinkle the **Mozzarella** over it and return to the oven until melted and golden.



4 MAKE THE BRUSCHETTA TOPPING

While the risoni is cooking, combine **1/2** the **cherry tomatoes**, the **oregano** and a **pinch** of the **remaining garlic** in a medium bowl. Add the **lemon juice (1 tsp for 2 people / 2 tsp for 4 people)**, a **drizzle of olive oil** and a **pinch of salt** and **pepper**.

TIP: *Add more lemon juice or garlic depending on your taste preference.*



5 FINISH THE RISONI

When the risoni has finished cooking, stir through the **remaining cherry tomatoes** and the **lemon juice (1 tsp for 2 people / 2 tsp for 4 people)**. **TIP:** *Feel free to add a little more lemon juice depending on your taste preference.*



3 COOK THE HERBY LEMON 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.



6 SERVE UP

Divide the herby lemon risoni and mozzarella chicken between plates. Top the chicken with the bruschetta topping.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
Mozzarella cheese	1 block (50 g)	1 block (100 g)
zucchini	1	2
garlic	1 clove	2 cloves
cherry tomatoes	1 punnet	2 punnets
oregano	1 bunch	1 bunch
lemon	½	1
chicken breast	1 packet	1 packet
Italian herbs	½ sachet (1 tsp)	1 sachet (2 tsp)
risoni	1 packet (½ cup)	2 packets (1 cup)
water*	1 cup	2 cups
vegetable stock	½ cube	1 cube

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2570kJ (614Cal)	402kJ (96Cal)
Protein (g)	52.3g	8.2g
Fat, total (g)	24.1g	3.8g
- saturated (g)	8.2g	1.3g
Carbohydrate (g)	43.1g	6.7g
- sugars (g)	6.3g	1.0g
Sodium (g)	476mg	74mg

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)

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We love feedback, so give us a call with any questions, comments or concerns | (02) 8188 8722

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