



Bruschetta Chicken Salad

with Garlic Croutons and Parmesan

Family Friendly

Quick

25 Minutes



Chicken Breasts



Roma Tomato



Basil



Mini Cucumber



Parmesan Cheese, shredded



Spring Mix



Garlic Puree



Balsamic Glaze



Ciabatta Roll



Italian Seasoning

HELLO BALSAMIC GLAZE

Both sweet and tart, this flavour maker works in a variety of dishes!

Start here

Before starting, wash and dry all produce.

Bust out

2 Medium bowls, large bowl, whisk, large non-stick pan, paper towels, measuring spoons

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Roma Tomato	160 g	320 g
Basil	7 g	14 g
Mini Cucumber	66 g	132 g
Parmesan Cheese, shredded	¼ cup	½ cup
Spring Mix	113 g	227 g
Garlic Puree	1 tbsp	2 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Ciabatta Roll	1	2
Italian Seasoning	1 tbsp	2 tbsp
Sugar*	½ tsp	1 tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep

- Halve **cucumber** lengthwise, then cut into ¼-inch half-moons.
- Cut **tomatoes** into ¼-inch pieces.
- Thinly slice **basil**.
- Cut **ciabatta** into 1-inch pieces.



Sear chicken

- Heat the same pan over medium-high.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **chicken**.
- Sear until **chicken** is golden-brown and cooked through, 3-4 min per side.**



Prep chicken

- Pat **chicken** dry with paper towels, then cut into 1-inch pieces.
- Add **chicken**, **half the Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a medium bowl.
- Season with **salt** and **pepper**, then toss to coat. Set aside.



Make bruschetta salad

- Meanwhile, whisk together **balsamic glaze**, **remaining garlic puree**, **1 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl.
- Add **tomatoes**, **cucumber**, **croutons**, **spring mix**, **basil** and **half the Parmesan**. Season with **salt** and **pepper**, then toss to combine.



Make croutons

- Add **ciabatta**, **half the garlic puree**, **remaining Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to another medium bowl. Season with **salt** and **pepper**, then toss to coat.
- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp oil** then **ciabatta**. Cook, stirring occasionally, until golden-brown on all sides, 3-4 min. (**NOTE:** Don't overcrowd the pan; cook in 2 batches for 4 ppl, using ½ tbsp oil per batch.)
- Transfer **croutons** to a plate. Set aside.



Finish and serve

- Divide **bruschetta salad** between plates, then top with **chicken**.
- Sprinkle **remaining Parmesan** over top.

Dinner Solved!