



Chicken Cordon Bleu

with Baby Tomatoes, Broccolini and Creamy Mash

Special

40 Minutes



Chicken Breasts



Bacon Strips



Yellow Potato



Broccolini



Baby Tomatoes



Chives



Italian Breadcrumbs



Cheddar Cheese, shredded



Cream Cheese



Sour Cream



Dijon Mustard

HELLO DIJON MUSTARD

A style of prepared mustard from, you guessed it, Dijon, France!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, medium bowl, colander, measuring spoons, potato masher, rolling pin, slotted spoon, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels, plastic wrap

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Bacon Strips	100 g	200 g
Yellow Potato	360 g	720 g
Broccolini	170 g	340 g
Baby Tomatoes	113 g	227 g
Chives	7 g	14 g
Italian Breadcrumbs	¼ cup	½ cup
Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	43 g	86 g
Sour Cream	3 tbsp	6 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Milk*	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to chicken and pork to minimum internal temperatures of 74°C/165°F and 71°C/160°F, respectively.

♦ 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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Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min. ** (TIP: Reduce heat to medium if bacon is browning too quickly!)
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Reserve **bacon fat** in the pan.



Cook chicken

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **chicken**. (NOTE: Don't overcrowd the pan; sear chicken in 2 batches, if needed.) Sear, keeping **each breast** closed, until golden, 2-3 min per side.
- Transfer **chicken** to a parchment-lined baking sheet. Spread **Dijon** over tops of **chicken**, then sprinkle with **breadcrumbs**, pressing down gently to adhere.
- Bake in the **middle** of oven until **chicken** is cooked through, 12-14 min. **



Cook potatoes

- Meanwhile, quarter **potatoes**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.



Prep and cook veggies

- Meanwhile, trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole.
- Thinly slice **chives**. Halve **tomatoes**.
- Carefully discard remaining fat in the pan, then wipe clean. Reheat the same pan over medium-high.
- When hot, add **broccolini**, **tomatoes** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, tossing occasionally, until **tomatoes** soften and **broccolini** is tender-crisp, 5-6 min.
- Remove the pan from heat. Add **half the chives**, then toss to coat.



Prep and stuff chicken

- Meanwhile, combine **breadcrumbs** and **1 tsp oil** (dbl for 4 ppl) in a small bowl.
- Combine **cheddar cheese**, **sour cream** and **bacon** in a medium bowl.
- Carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Cover **each chicken breast** with plastic wrap. Using a mallet, rolling pin or heavy-bottomed pan, carefully pound **each chicken breast** until ½-inch thick.
- Season with **salt** and **pepper**. Top one side of **each chicken breast** with **filling**, then fold other side over **filling** to enclose.



Finish and serve

- Roughly mash **cream cheese**, **remaining chives**, **¼ cup milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with **salt** and **pepper**, to taste.
- Divide **chicken**, **mash** and **veggies** between plates.

Dinner Solved!