



Cranberry and Cheese Stuffed Chicken

with Sweet Potato-Chive Mash and Spring Salad

FAMILY 35 Minutes



Chicken Breasts



Dried Cranberries



Sweet Potato, cubes



Chives



Mozzarella Cheese, shredded



Spring Mix



White Wine Vinegar



Grape Tomatoes



Salad Topper

HELLO CRANBERRIES

Sweet, tart and perfect for stuffing!

Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

Bust Out

Large Bowl, Measuring Spoons, Paper Towels, Potato Masher, Small Bowl, Whisk, Aluminum Foil, Large Pot, Baking Sheet, Large Non-Stick Pan

Ingredients

| | 4 Person |
|-----------------------------|----------|
| Chicken Breasts | 680 g |
| Dried Cranberries | 28 g |
| Sweet Potato, cubes | 680 g |
| Chives | 7 g |
| Mozzarella Cheese, shredded | ½ cup |
| Spring Mix | 113 g |
| White Wine Vinegar | 2 tbsp |
| Grape Tomatoes | 113 g |
| Salad Topper | 28 g |
| Unsalted Butter* | 3 tbsp |
| Sugar* | 1 tsp |
| Oil* | |
| Salt and Pepper* | |

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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1. COOK SWEET POTATOES

Combine the **sweet potatoes**, **1 tsp salt** and enough **water** to cover (approximately 1-2 inches) in a large pot. Cover and bring to a boil over high heat. Reduce heat to medium and simmer, uncovered, until **sweet potatoes** are fork-tender, 10-12 min.



4. MAKE DRESSING

While the **chicken** roasts, halve **tomatoes**. Whisk together **vinegar**, **3 tbsp oil** and **1 tsp sugar** in a large bowl. Add **tomatoes** and toss together. Season with **salt** and **pepper**. Set aside.



2. STUFF CHICKEN

While the **sweet potatoes** cook, mix together **cranberries** and **mozzarella** in a small bowl. Pat **chicken** dry with paper towels. Carefully slice into centre of **each breast** - parallel to cutting board - leaving 1-inch intact on the other end. Open up **each breast** like a book and season with **salt** and **pepper**. Divide **cheese filling** between **each breast**, then fold closed. Season the outside of the **chicken** with **salt** and **pepper**.



5. MASH SWEET POTATOES

When **sweet potatoes** are tender, drain and return to same pot. Using a masher, mash in **3 tbsp butter** until smooth. Season with **salt** and **pepper**. Stir in **half the chives**.



3. COOK CHICKEN

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Sear, until golden-brown, 2-3 min per side. Remove pan from heat. Transfer **chicken** to a foil-lined baking sheet. Bake, in **middle** of oven, until **chicken** is cooked through, 10-12 min.**



6. FINISH AND SERVE

Add the **spring mix** and **salad topper** to the **dressing**. Toss together. Divide the **sweet potato mash**, **chicken** and **salad** between plates. Drizzle over any **juices** left on the baking sheet over the **chicken**, then sprinkle over **remaining chives**.

Dinner Solved!