



# Creamy Chicken and Broccoli Bake

with Cheesy Rice and Crunchy Chip Topper

**PRONTO** 35 Minutes



- |  |   |
|--|---|
|   |  |
| Chicken Breasts  | Broccoli, florets   |
|   |  |
| Jasmine Rice   | Cheddar Cheese, shredded  |
|   |  |
| Cream Cheese   | Shallot   |
|   |  |
| Chives   | Garlic  |
|  |   |
| Chips  |   |

**HELLO POTATO CHIPS**

*Add the perfect crunch to any casserole!*



# Start Strong

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

## Bust Out

Baking Sheet, Large Oven-Proof Pan, Medium Pot, Paper Towels, Whisk, Garlic Press, Measuring Cups, Measuring Spoons, Medium Pot

## Ingredients

	2 Person	4 Person
Chicken Breasts	2	4
Broccoli, florets	227 g	454 g
Jasmine Rice	½ cup	1 cup
Cheddar Cheese, shredded	¼ cup	½ cup
Cream Cheese	3 tbsp	6 tbsp
Shallot	50 g	100 g
Chives	7 g	14 g
Garlic	6 g	12 g
Chips	1	2
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	½ cup	1 cup
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.*



## 1. PREP & COOK RICE

Add **1 ¼ cups water** (dbl for 4 ppl) in a medium pot. Cover and bring to a boil over high heat. Meanwhile, cut **broccoli** into bite-sized pieces. Thinly slice the **chives**. Peel, then thinly slice the **shallot**. Peel, then mince or grate **garlic**. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 4. MAKE CHEESE SAUCE

Heat the same pan over medium heat. When hot, add the **shallot, garlic, 2 tbsp butter** and **½ cup milk** (dbl both for 4 ppl). Whisk together in the pan. Bring to a slow simmer, 2-3 min. Add **half the chives**, then slowly stir in the **cream cheese** until melted, 1-2 min. Season with **salt** and **pepper**.



## 2. ROAST BROCCOLI

While **rice** cooks, toss **broccoli** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, until golden-brown and tender, 14-16 min.



## 5. ASSEMBLE BAKE

Fluff **rice** with a fork. Add **broccoli, rice** and **chicken** to the pan with **cheese sauce**. Stir to combine. Crush over the **chips** and sprinkle over **cheddar cheese**. Bake in **middle** of oven, until **cheddar cheese** melts, 3-4 min.



## 3. COOK CHICKEN

While **broccoli** roasts, pat the **chicken** dry with paper towels. Cut the **chicken** into bite-sized pieces. Heat a large oven-proof pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown, 4-5 min.\*\* Transfer the **cooked chicken** to a plate. Set aside.



## 6. FINISH AND SERVE

Divide the **chicken** and **broccoli rice** between bowls. Sprinkle over **remaining chives**.

# Dinner Solved!

## Contact

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