



# DINNERLY



## Cheesy Bruschetta Chicken with Sun-dried Tomatoes & Garlic Bread

 20-30min  4 Servings

Some people think bruschetta is just a ride on perfectly toasted bread. Well, we don't like to limit ourselves, so we're swapping that vehicle for Italian-spiced chicken covered in a blanket of melted fontina spiked with sun-dried tomatoes. But, don't worry. We're still serving it with some golden garlic bread because, well, carbs are our ride or die. We've got you covered!

## WHAT WE SEND

- 2 (¾ oz) pieces fontina <sup>7</sup>
- garlic (use 3 large cloves)
- 2 oz sun-dried tomatoes
- 2 (½ lb) pkgs boneless, skinless chicken breasts
- Italian seasoning (use 4 tsp)
- 1 baguette <sup>1</sup>
- 1 lb green beans

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- balsamic vinegar (or red wine vinegar)
- olive oil

## TOOLS

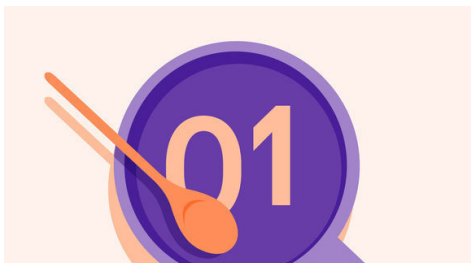
- rimmed baking sheet
- large skillet

## ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

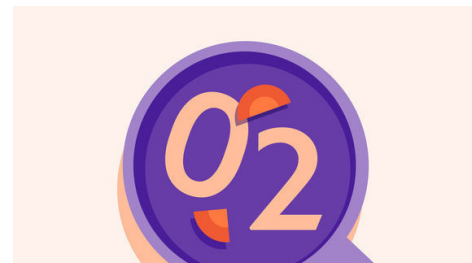
## NUTRITION PER SERVING

Calories 470kcal, Fat 23g, Carbs 34g, Proteins 35g



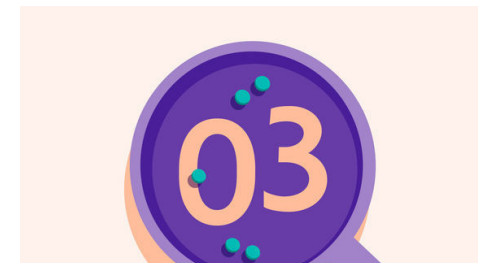
### 1. Prep ingredients

Thinly slice **all of the fontina**. Peel 3 garlic cloves; finely chop **2 teaspoons garlic** and leave **1 clove whole**. Roughly chop **sun-dried tomatoes**. Pat **chicken** dry; season all over with **salt, pepper**, and **4 teaspoons of the Italian seasoning**. Trim stem ends from **green beans**.



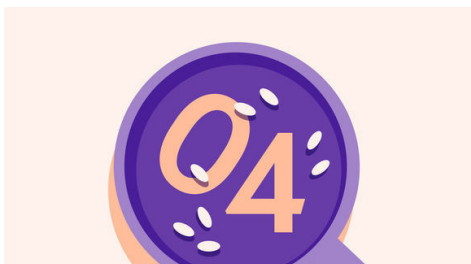
### 2. Make tomato relish

Preheat broiler with top rack 6 inches from heat source. In a small bowl, stir together **sun-dried tomatoes, 2 teaspoons chopped garlic, 1 teaspoon sugar, 2 teaspoons vinegar**, and **1 tablespoon oil**; season to taste with **salt and pepper**.



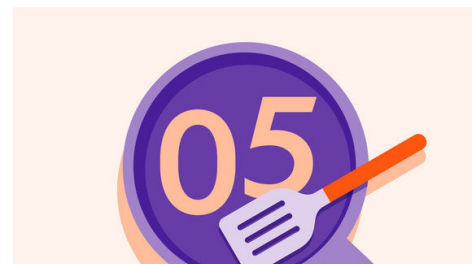
### 3. Broil green beans

On a rimmed baking sheet, toss **green beans** with **1 tablespoon oil**; season generously with **salt and pepper**. Broil on top oven rack until tender and lightly charred in spots, 5–7 minutes (watch closely).



### 4. Cook chicken

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **chicken** and cook, in batches if necessary, until well browned on bottom, 2–3 minutes. Flip chicken, then top with **cheese**. Cover and continue to cook until chicken is cooked through and cheese is melted, about 2 minutes. Transfer chicken to plates.



### 5. Finish & serve

Split **rolls** in half, then generously brush cut sides with **oil**; season with **salt and pepper**. Place **rolls**, cut-sides down, directly on top oven rack and broil until lightly toasted, 2–3 minutes (watch closely). Rub cut-sides with **whole garlic clove**. Top **cheesy chicken** with **sun-dried tomato relish**, then serve with **green beans** and **garlic bread** alongside. Enjoy!



### 6. Take it to the next level

Herbs make everything better (well, most things). Add chopped fresh basil and parsley to the sun-dried tomato relish to add a little extra pizzazz.