



In your box

- 1 oz. Shredded Cheddar Cheese
- .6 oz. Butter
- ½ oz. Crispy Fried Onions
- 1 oz. Light Cream Cheese
- 1 Shallot
- 2 tsp. "Everything Bagel" Seasoning
- 12 oz. Trimmed Green Beans

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Large Non-Stick Pan

HOME CHEF
Fresh
AND EASY

Ready in 15

Cheddar-Crusted Chicken

with everything bagel seasoned green beans

NUTRITION per serving—Calories: 545, Carbohydrates: 23g, Fat: 30g, Protein: 46g, Sodium: 1348mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

10-15 min.

Cook Within

4 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **sirloin steak**, follow same instructions as chicken, cooking until steak reaches a minimum internal temperature, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Make the Topping

- Peel and mince **shallot**.
- Coarsely crush **crispy onions**.
- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil** and half the shallot (reserve remaining for green beans) to hot pan and stir occasionally until tender, 3-4 minutes.
- Stir in **cream cheese** until melted and combined. Remove from burner. Remove topping to a plate and cover. Wipe pan clean and reserve.
- While chicken topping cooks, cook green beans.



3

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Return pan used to cook topping to medium heat and add 1 tsp. **olive oil**. Add chicken breasts to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.



2

Cook the Green Beans

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add remaining **shallot** and **green beans** to hot pan and stir occasionally until tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Stir in **butter**, **seasoning blend**, and a pinch of **salt** and **pepper**. Remove from burner and tent with foil.
- While green beans cook, cook chicken.



4

Finish Chicken and Finish Dish

- Remove pan with chicken from burner. Top chicken evenly with **shallot-cream cheese mixture**, then **crispy onions** and **cheddar cheese**. Cover, and let cheese melt, 2-3 minutes.
- Plate dish as pictured on front of card. Bon appétit!