



Peanut Chicken

WITH ROASTED GARLIC GREEN BEANS

Oven-Ready



Prep & Cook Time
35-45 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper
Microwave-Safe Bowl

Ingredients

- 1 tsp. Sriracha
- 1/2 oz. Roasted Peanuts
- 1/2 oz. Wonton Strips
- 8 oz. Green Beans
- 4 oz. Sliced Red Bell Pepper
- 1 fl. oz. Roasted Garlic Onion Dressing
- 2 fl. oz. Garlic Sesame Sauce
- .75 oz. Creamy Peanut Butter

Difficulty Level
EASY

Spice Level
MILD

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/13525

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

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Bake the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans, red bell pepper, 2 tsp. olive oil, ¼ tsp. salt,** and a pinch of **pepper** in provided tray. Spread into a single layer.
- Cover with foil. Bake covered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully, remove tray from oven and uncover. Push **vegetables** to one side. *Tray will be hot! Use a utensil!*
- Pat **chicken** dry, and season both sides with a pinch of **pepper**. Place chicken in empty side of tray.
- Cover partially with foil again, leaving chicken uncovered.



3. Bake the Meal

- Bake again in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- While chicken bakes, combine **garlic sesame sauce** and **peanut butter** in a microwave-safe bowl. Microwave until warm, 60-90 seconds.
- Crush **peanuts** in provided bag.
- Carefully remove tray from oven. Top chicken with peanut butter-sauce mixture, peanuts, and **Sriracha** (to taste). Top vegetables with **dressing** and **wonton strips**. Bon appétit!