

LIMITED TIME ONLY
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 with  **HOME CHEF** FOR MORE INFO



In your box

- 6 Butter Crackers
- 1 tsp. Garlic Salt
- 14 oz. Yukon Potatoes
- 2 oz. Shredded Cheddar Cheese
- 2 oz. Butter
- 16 oz. Boneless Skinless Chicken Breasts
- 2 Green Onions
- 3 oz. Sour Cream
- 10 oz. Green Beans

*Contains: milk, wheat, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray

2 Baking Sheets, Microwave-Safe Bowl, Mixing Bowl

Minimum Internal Protein Temperature

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

4-Serving Meal



One-Sheet Butter Cracker-Crusted Chicken

with cheddar potatoes and green beans

NUTRITION per serving—Calories: 452, Carbohydrates: 27g, Sugar: 4g, Fiber: 3g, Protein: 34g, Sodium: 1268mg, Fat: 24g, Saturated Fat: 14g
 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	Cook Within	Difficulty Level	Spice Level
45-55 min.	5 days	Easy	Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare two baking sheets with foil and generously coat with **cooking spray**
- Ingredient(s) used more than once: **melted butter**



1. Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Trim ends off **green beans**.
- Finely crush **butter crackers**.
- Place **butter** in a microwave-safe bowl and microwave on high until melted, 20-30 seconds.
- Trim and thinly slice **green onions**.
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Roast the Potatoes and Green Beans

- Place **potatoes** on one prepared baking sheet and toss with 1 tsp. **olive oil**, **garlic salt** ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer on half the baking sheet.
- Place **green beans** on empty half of same baking sheet and toss with 1 tsp. olive oil, ¼ tsp. salt, and a pinch of pepper. Spread into a single layer on their half and top with half the **melted better** (reserve remaining for chicken).
- Roast in hot oven until **green beans** are bright green and **potatoes** are tender, 15-18 minutes.
- While green beans and potatoes roast, roast chicken.



3. Roast the Chicken

- Place **chicken** on second prepared baking sheet. Top chicken evenly with crushed **crackers** and remaining **melted butter**.
- Roast in hot oven until crackers are golden brown and chicken reaches a minimum internal temperature of 165 degrees, 16-18 minutes.



4. Add the Cheese

- Carefully, remove baking sheet with **vegetables** from oven and top **potatoes** with **cheese**. *Baking sheet will be hot! Use a utensil.*
- Bake again until cheese is melted, 1-2 minutes.



5. Make Green Onion Crema and Finish Dish

- In a mixing bowl, combine **sour cream**, **green onions**, 2 tsp. **water**, and ¼ tsp. **salt**.
- Plate dish as pictured on front of card, topping **chicken** with green onion crema. Bon appétit!