



Blackened Chicken with Remoulade

AND CORN SUCCOTASH

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

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

Ingredients

3 oz. Edamame
5 oz. Corn Kernels
2 oz. Remoulade
.3 oz. Butter
4 oz. Mixed Diced Peppers
½ oz. Crispy Fried Onions
1 tsp. Blackening Seasoning
¼ fl. oz. Hot Sauce

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
16 oz. USDA Choice Boneless Ribeye
Steak (1 Steak, Serves 2)
12 oz. Salmon Fillets
12 oz. Boneless Pork Chops
12 oz. Antibiotic-Free Boneless Skinless
Chicken Breasts

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/15305

*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.

- If using any fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 1, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Pork chop thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **salmon**, pat dry and season flesh side with **seasoning blend**. Follow same instructions as chicken in Step 1, cooking, skin-side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **ribeye**, follow same instructions as chicken in Step 1, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Rest, 3 minutes.



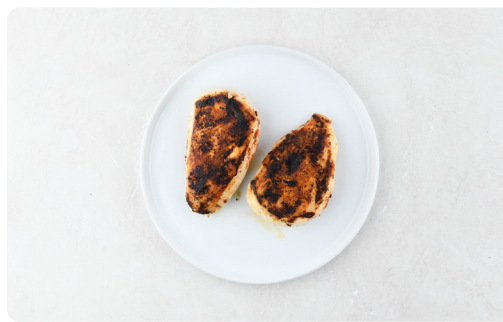
2. Cook the Succotash

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **diced peppers, edamame, corn**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until peppers are lightly charred, 5-7 minutes.
- Remove from burner and stir in **butter**.
- While succotash cooks, prepare remoulade.



4. Finish the Dish

- Plate dish as pictured on front of card, topping chicken with **remoulade**, and garnishing **succotash** with **crispy onions**. Bon appétit!



1. Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with **seasoning blend**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken breasts to hot pan and cook until browned, 5-7 minutes on one side.
- Flip, and cover pan. Cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes.
- *Don't worry if chicken turns dark brown. That's the seasoning blend!* Remove from burner. Transfer chicken to a plate and tent with foil.
- While chicken cooks, cook succotash.



3. Prepare the Remoulade

- In a mixing bowl, combine **remoulade** and **hot sauce** (to taste). Set aside.