



# Crispy Onion-Crusted Chicken

WITH CREAMY MUSHROOM SAUCE AND GREEN BEANS

Classic



### Prep & Cook Time

35-45 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt, Pepper, Cooking Spray  
Baking Sheet, Mixing Bowl,  
Large Non-Stick Pan

### Ingredients

8 oz. Cremini Mushrooms  
1 oz. Crispy Fried Onions  
8 oz. Green Beans  
½ oz. Flour  
4 fl. oz. Cream Sauce Base

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### Customize It Options

12 oz. Boneless Skinless Chicken Breasts  
12 oz. Filets Mignon  
16 oz. USDA Choice New York Strip Steak  
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/15942](http://www.homechef.com/15942)

\*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
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **mushrooms**

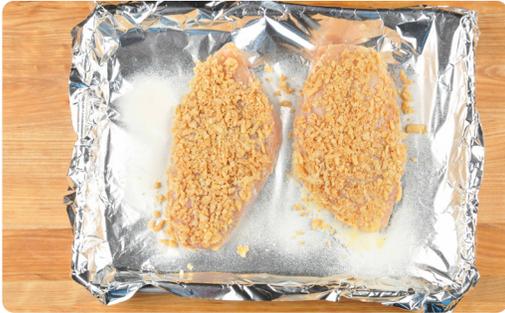
### Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1, 2, and 3, roasting until golden brown and pork reaches minimum internal temperature, 12-14 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **filets mignon**, follow same instructions as chicken in Steps 1, 2, and 3, roasting in hot oven until golden brown and pork reaches a minimum internal temperature, 14-18 minutes. Rest, at least 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steak**, follow same instructions as chicken in Steps 1, 2, and 3, roasting in hot oven until golden brown and pork reaches a minimum internal temperature, 16-18 minutes. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



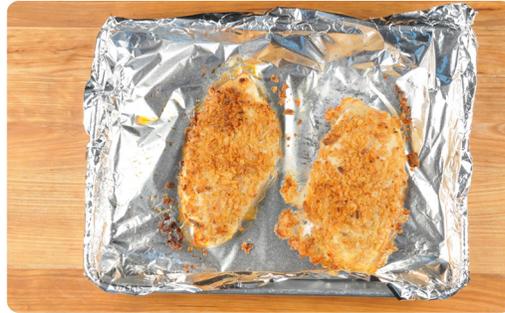
### 1. Prepare the Ingredients

- Coarsely chop **crispy onions**.
- Cut two **mushrooms** into ¼" dice. Cut remaining mushrooms into ¼" slices, keeping diced and sliced mushrooms separate.
- Trim ends off **green beans**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



### 2. Coat the Chicken

- Combine **flour** and ¼ cup **water** in a mixing bowl.
- Place **chicken breasts** on prepared baking sheet and lightly brush or spoon tops with flour-water mixture. Top with **crispy onions**, pressing gently to adhere.



### 3. Roast the Chicken

- Roast in hot oven until golden brown and **chicken** reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While chicken roasts, continue recipe.



### 4. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **green beans**, ¼ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Stir occasionally until tender, 6-8 minutes.
- Add 2 tsp. olive oil and **sliced mushrooms** to hot pan. Stir occasionally until browned, 3-5 minutes.
- *If green beans need more time, add 2 Tbsp. **water** and stir occasionally, 1-3 minutes.*
- Remove from burner. Transfer vegetables to a plate and tent with foil. Reserve pan; no need to wipe clean.



### 5. Make Sauce and Finish Dish

- Return pan used to cook vegetables to medium-high heat.
- Add 1 tsp. **olive oil** and **diced mushrooms** to hot pan. Stir occasionally until lightly browned, 2-4 minutes.
- Add **cream base** and bring to a boil. Once boiling, stir often until slightly thickened, 1-2 minutes.
- Season with a pinch of **salt** and **pepper**. Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!