



# Chipotle Pesto Chicken

WITH GARLIC CITRUS GREEN BEANS

Oven-Ready



### Prep & Cook Time

45-55 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Salt, Pepper  
Mixing Bowl

### Difficulty Level

EASY

### Spice Level

MILD

### Ingredients

- 1 tsp. Citrus Mojo Rub
- 1 oz. Sour Cream
- 2 Tbsp. Panko Breadcrumbs
- 1 oz. Light Cream Cheese
- 2 tsp. Chopped Garlic
- 1 oz. Grated Parmesan
- 1 Tbsp. Chipotle Pesto

12 oz. Trimmed Green Beans

### Customize It Options

12 oz. Boneless Skinless Chicken Breasts

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/16438](http://www.homechef.com/16438)

\*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. Start the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Set **cream cheese** on counter to soften.
- Combine **green beans**, 2 tsp. **olive oil**, **seasoning rub**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray. Spread into a single layer. Cover tray with foil.
- Bake covered in hot oven, 15 minutes.



### 2. Add the Chicken

- Carefully remove tray from oven. Stir **garlic** into **green beans** and push to one side of tray. *Tray will be hot! Use a utensil.*
- Combine **panko**, **pesto** (to taste), and **cheese** in a mixing bowl.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**. Spread **cream cheese** evenly over chicken.
- Place chicken in empty side of tray and top evenly with panko-pesto mixture, pressing gently to adhere.



### 3. Bake the Meal

- Bake uncovered in hot oven until **green beans** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Garnish chicken with **sour cream**. Bon appétit!