

Peppercorn Crusted Chicken

WITH GARLIC DEMI AND ROCKEFELLER POTATO GRATIN

Culinary Collection



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Large Non-Stick Pan, Medium Oven-Safe Casserole Dish, Baking Sheet, Medium Non-Stick Pan

Ingredients

- .3 oz. Butter
- ½ cup Panko Breadcrumbs
- 1 oz. Shredded Asiago Cheese
- ½ tsp. Coarse Black Pepper
- 2 Russet Potatoes
- 4 tsp. Chicken Demi-Glace Concentrate
- 5 oz. Baby Spinach
- 4 Garlic Cloves
- 4 fl. oz. Cream Sauce Base

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 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/16931

*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, sesame, 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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **garlic, cheese**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

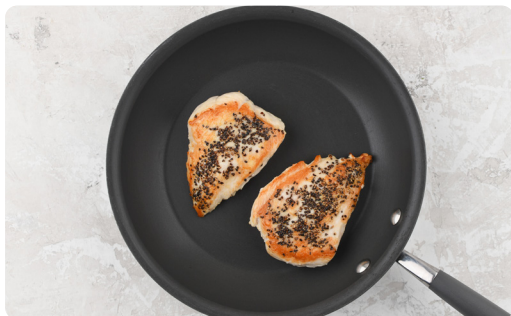
Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 4, cooking until browned and chops reach minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **NY strip steaks**, follow same instructions as chicken in Step 4, cooking until steaks reach desired doneness, or 7-10 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Start the Gratin

- Place a large non-stick pan over medium-high heat. Add **potatoes**, minced **garlic**, a pinch of **salt**, and ¼ cup **water** to hot pan.
- Stir occasionally until liquid is mostly evaporated and potatoes are tender, 4-5 minutes.
- Add **spinach** and stir until wilted and combined, 1-2 minutes.
- Add **cream base**, half the **cheese** (reserve remaining for topping), ¼ tsp. salt, and a pinch of **pepper**. Stir until cheese has melted, 30-60 seconds.
- Remove from burner.



4. Cook the Chicken

- Pat **chicken** dry, and season one side with **coarse black pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken to hot pan, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Transfer chicken to a plate and tent with foil. Wipe pan clean and reserve.



1. Prepare the Ingredients

- Peel and cut **potatoes** into ¼" slices.
- Chop **spinach**.
- Mince half the **garlic**. Place remaining whole garlic on a piece of foil and top with 1 tsp. **olive oil**. Form pouch around garlic.



3. Finish the Gratin

- Transfer **potato mixture** to prepared medium oven-safe casserole dish. Spread into an even layer. Top with **panko** and remaining **cheese**.
- Place casserole dish on prepared baking sheet. Place **garlic** pouch on baking sheet.
- Roast in hot oven until garlic is tender and topping is golden-brown, 14-16 minutes.
- While gratin and garlic roast, continue recipe.



5. Make Sauce and Finish Dish

- Carefully unwrap **roasted garlic** from foil pouch and mince.
- Return pan used to cook chicken to medium heat. Add ¼ cup **water**, **demi-glaze**, and minced roasted garlic. Bring to a simmer.
- Once simmering, stir occasionally until sauce has slightly thickened, 1-2 minutes.
- Remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!