



Spinach and Parmesan Stuffed Chicken Breast

WITH MUSHROOM CREAM SAUCE AND ROASTED POTATOES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Baking Sheet

Ingredients

- 4 oz. Cremini Mushrooms
- 8 oz. Yukon Potatoes
- 4 fl. oz. Cream Sauce Base
- ¼ cup Italian Panko Blend
- 2 Garlic Cloves
- 1 oz. Shredded Parmesan Cheese
- ½ fl. oz. Garlic Aioli
- 1 tsp. Chimichurri Seasoning
- 5 oz. Baby Spinach
- 12 oz. 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/16959

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

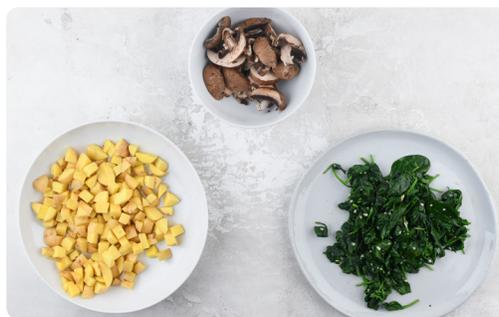
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

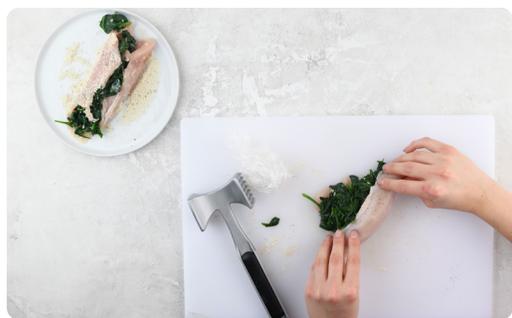
All cook times are approximate based on testing.

- 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



1. Prepare Ingredients and Make Stuffing

- Cut **potatoes** into ½” dice.
- Cut **mushrooms** into ½” slices.
- Coarsely chop **spinach**.
- Mince **garlic**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Working in batches (don't overcrowd pan), add garlic and spinach to hot pan. Stir occasionally until wilted, 2-3 minutes.
- Remove from burner. Transfer garlic and spinach to a plate and press lightly with paper towel to remove moisture. Reserve pan; no need to wipe clean.



2. Prepare the Chicken

- Pat **chicken** dry. Cover chicken breasts with plastic wrap and use a heavy object to pound to an even ½” thickness.
- Remove plastic wrap. Season both sides with a pinch of **salt** and **pepper**.
- Spread **stuffing** evenly on chicken and top with **cheese**. Starting from the widest part, roll chicken into a pinwheel, then place seam side down.
- Place **panko** on a plate. Top one side of chicken evenly with **garlic aioli**, then transfer to plate with panko, garlic aioli side down. Press panko gently to adhere.



4. Make the Sauce

- Return pan used to cook stuffing to medium-high heat and add 1 tsp. **olive oil**.
- Add **mushrooms** to hot pan. Stir occasionally, 2 minutes.
- Add **cream base**. Stir occasionally until mushrooms are tender, 3-5 minutes.
- Remove from burner.



3. Roast the Potatoes and Chicken

- Place **potatoes** on prepared baking sheet and toss with **seasoning blend**, ¼ tsp. **salt**, and 1 tsp. **olive oil**. Massage oil, seasoning blend, and salt into potatoes.
- Spread potatoes into a single layer on one side. Roast in hot oven, 10 minutes.
- Carefully remove from oven. Place **chicken** on empty side of sheet, **panko** side up. Roast again until potatoes are tender and chicken reaches a minimum internal temperature of 165 degrees, 15-20 minutes.
- While potatoes and chicken roast, make sauce.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **sauce**. Bon appétit!