



Pesto Panko Chicken

WITH PARMESAN GARLIC-ROASTED POTATOES AND BROCCOLI

Classic



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

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

Ingredients

- .42 oz. Mayonnaise
 - 1 oz. Light Cream Cheese
 - ¼ cup Italian Panko Blend
 - 2 Green Onions
 - 2 Tbsp. Basil Pesto
 - 8 oz. Broccoli Florets
 - 1 oz. Shredded Parmesan Cheese
 - ½ tsp. Garlic Salt
 - 6 oz. Yukon Potatoes
- Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
 - 12 oz. Filets Mignon
 - 16 oz. USDA Choice New York Strip Steak
 - 12 oz. Sirloin Steaks
 - 12 oz. Salmon Fillets

Difficulty Level

EXPERT

Spice Level

NOT SPICY

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/18581

*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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions, garlic salt**

Customize It Instructions

- If using **filets mignon** or **sirloin steaks**, follow same instructions as chicken in Steps 2 and 4, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes.
- If using **salmon fillets**, pat dry, season with a pinch of **salt** and **pepper**, and coat flesh side with **mayonnaise** and **panko**. Follow same instructions as chicken in Step 4, cooking, skin side up, until browned and salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **NY strip steak**, follow same instructions as chicken in Steps 2 and 4, cooking until steaks reach desired doneness, or 7-10 minutes per side for medium/medium-well. Rest, 3 minutes.



2. Prepare Ingredients and Bread Chicken

- Cut **broccoli** into bite-sized pieces.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place **panko** on a plate. Coat chicken evenly on both sides with **mayonnaise**. Transfer chicken to plate with panko and flip until coated, pressing gently to adhere.



4. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 4 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a plate and tent with foil. Wipe pan clean and reserve.



1. Start the Potatoes

- Halve **potatoes** lengthwise.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil**, half the **garlic salt** (reserve remaining for broccoli), and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer, cut side down, on one side of sheet. Roast in hot oven, 10 minutes.
- While potatoes roast, continue recipe.



3. Finish the Potatoes and Broccoli

- Combine **broccoli**, 2 tsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper** in a mixing bowl.
- After 10 minutes, carefully remove baking sheet from oven. Place **broccoli** on empty half. *Baking sheet will be hot! Use a utensil.* Spread broccoli into single layer on its half.
- Roast again until potatoes and broccoli are tender, 14-16 minutes.
- While potatoes and broccoli roast, continue recipe.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat and add 1 tsp. **olive oil**.
- Add **white portions of green onions** to hot pan and cook, 1 minute.
- Add **cream cheese, pesto, green portions of green onions**, and $\frac{1}{4}$ cup **water**. Bring to a simmer.
- Once simmering, stir until combined. Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with **sauce** and **vegetables** with **Parmesan**. Bon appétit!