



Bacon Buffalo-Style Chicken

WITH PARMESAN POTATOES AND GREEN BEANS

Classic



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

MILD

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl

Ingredients

- 1/4 fl. oz. Hot Sauce
- 8 oz. Green Beans
- 1 oz. Light Cream Cheese
- 1/2 oz. Grated Parmesan Cheese
- 10 oz. Red Potatoes
- 2 tsp. Sun-Dried Tomato Pesto
- .8 oz. Bacon Bits

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Pork Chops

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/18754

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Set **cream cheese** on counter to soften

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2, 3, and 4, cooking until browned on one side, 3-4 minutes, adding **topping** to seared side, then roasting until pork reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 2, 3, and 4, cooking until browned on one side, 2-3 minutes, adding topping to seared side then roasting until steaks reach minimum internal temperature, 10-12 minutes. Rest, 3 minutes.



2. Prepare Ingredients and Make Topping

- Trim ends off **green beans**.
- In a mixing bowl, combine softened **cream cheese**, **pesto**, and **hot sauce**. Set aside.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



4. Finish the Potatoes and Chicken

- Roast **potatoes** and **chicken** in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- While potatoes and chicken roast, continue recipe.



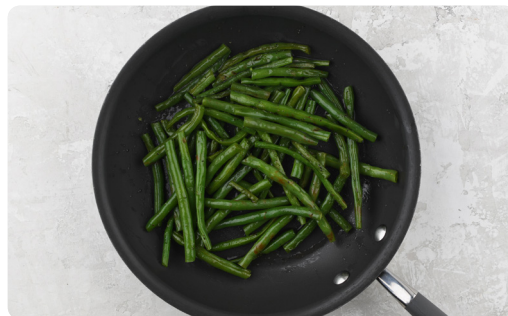
1. Start the Potatoes

- Slice **potatoes** into 1/4" rounds.
- Place potatoes on prepared baking sheet and toss with 1 tsp. **olive oil**, **Parmesan**, and a pinch of **salt** and **pepper**.
- Spread into a single layer on one side of baking sheet. Roast in hot oven, 15 minutes.
- While potatoes roast, continue recipe.



3. Start the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until browned, 2-3 minutes on one side.
- Remove from burner.
- After 15 minutes, remove baking sheet from oven. Flip potatoes. *Baking sheet will be hot! Use a utensil.* Place chicken in empty space on baking sheet, seared side up. Top chicken evenly with **topping**, then **bacon**. Wipe pan clean and reserve.



5. Cook Green Beans and Finish Dish

- Return pan used to sear chicken to medium-high heat and add 2 tsp. **olive oil**.
- Add **green beans** to hot pan and cook, 1 minute.
- Add 1/4 cup **water**, 1/4 tsp. **salt**, and a pinch of **pepper**. Cover, and cook until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. **water**, cover, and stir occasionally, 1-3 minutes.*
- Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!