



Carbonara Chicken

WITH POTATOES AND BROCCOLI

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

MILD

You Will Need

Salt, Pepper
Microwave-Safe Bowl

Ingredients

.8 oz. Bacon Bits
2 oz. Light Cream Cheese
8 oz. Cooked Diced Red Potatoes
½ tsp. Garlic Pepper
2 oz. Shredded Parmesan Cheese
¼ tsp. Red Pepper Flakes
¾ oz. Roasted Garlic & Herb Butter
6 oz. Broccoli Florets

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless
Chicken Breasts
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/19769

*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. Prepare the Ingredients

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Drain **potatoes**. Combine **broccoli**, potatoes, and a pinch of **salt** and **pepper** in provided tray. Push to one side and top with 1 Tbsp. **water**.



2. Add the Chicken and Sauce

- In a microwave-safe bowl, combine **shredded cheese**, **cream cheese**, **garlic pepper**, and 2 Tbsp. **water**. Microwave, 1 minute.
- Carefully remove from microwave and stir until combined and smooth.
- Pat **chicken** dry. Place chicken in empty side of tray. Top with a pinch of **salt** and **pepper**, cream cheese-garlic pepper sauce, and **bacon**.



3. Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove from oven. Garnish chicken with **red pepper flakes** (to taste) and top **vegetables** with **butter**. Bon appétit!

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