



Pesto Chicken and Fresh Tomato Sauce

WITH BALSAMIC GREEN BEANS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan, Large
Non-Stick Pan

Ingredients

½ oz. Sliced Almonds
¼ oz. White Balsamic Vinegar
1 oz. Shredded Mozzarella
2 tsp. Basil Pesto
12 oz. Trimmed Green Beans
1 tsp. Italian Seasoning Blend
2 Roma Tomatoes
2 Garlic Cloves

Customize It Options

12 oz. Boneless Skinless Chicken
Breasts
12 oz. Sirloin Steaks
12 oz. Mahi-Mahi Fillets
12 oz. Salmon Fillets
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/20197

*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
- Only half the **Italian seasoning** is used in this recipe

Customize It Instructions

- If using **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Steps 1 and 3, cooking, skin side up first, 4-6 minutes, flipping, adding sauce, cooking 3-4 minutes, then adding topping, covering and cooking until salmon reaches minimum internal temperature, 2-3 minutes.
- If using **mahi-mahi**, halve and follow same instructions as chicken in Steps 1 and 3, cooking, 2-3 minutes, flipping, adding sauce, cooking 2-3 minutes, then adding topping, covering and cooking until mahi-mahi reaches minimum internal temperature, 2-3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 3, cooking, 4-6 minutes, flipping, adding sauce, cooking 3-4 minutes, then adding topping, covering and cooking until steaks reach minimum internal temperature, 2-3 minutes. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



1. Start Chicken and Prepare Ingredients

- Pat **chicken breasts** dry and season both sides with half the **Italian seasoning** (the rest is yours to use as you please) and a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add chicken to hot pan and cook until browned, 5-7 minutes on one side
- While chicken cooks, core **tomatoes** and cut into ½" dice.
- Mince **garlic**.



2. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **green beans**, ¼ cup **water**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. 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.*
- Add **vinegar** and stir often until well-coated, 1-2 minutes.
- Remove from burner.



3. Finish the Chicken

- Flip **chicken**, and add **garlic**, **tomatoes**, 2 Tbsp. **water**, and a pinch of **salt** and **pepper** to hot pan. Stir often until tomatoes are soft, 3-4 minutes.
- Mash tomatoes until saucy. Then top chicken evenly with **pesto**, then **cheese**.
- Cover and cook until cheese melts and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

- Plate dish as pictured on front of card, topping **green beans** with **almonds**. Bon appétit!