



# Maple BBQ Pecan-Crusted Chicken

WITH LOADED ROASTED POTATOES

Oven-Ready Plus



**Prep & Cook Time**

25-35 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Pepper  
2 Mixing Bowls

**Ingredients**

- 2 Green Onions
- .8 oz. Bacon Bits
- 1 oz. Shredded Cheddar Cheese
- 12 oz. Boneless Skinless Chicken Breasts
- 1 fl. oz. Pure Maple Syrup
- 1 tsp. Garlic Pepper
- 1 oz. Roasted Pecans
- 12 oz. Cooked Diced Red Potatoes
- 2 oz. Smoky BBQ Sauce

**Difficulty Level**

EASY

**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/20199](http://www.homechef.com/20199)

\*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.



### 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**.
- In provided tray, combine potatoes, 2 tsp. **olive oil**, and **seasoning blend**. Mix well and push to one side.



### 2. Prepare the Chicken

- In a mixing bowl, combine **BBQ sauce** and half the **maple syrup** (remaining is yours to use as you please!). Mix well, then pour half the BBQ-maple sauce into another mixing bowl. *Using two bowls allows half to be brushed on raw chicken and remaining to be reserved uncontaminated.*
- Coarsely crush **pecans** in shipping bag.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place chicken in empty side of tray and top with BBQ-maple sauce from one bowl. Top sauce with pecans, pressing gently to adhere.



### 3. Bake the Meal

- Bake uncovered in hot oven, 15 minutes.
- While meal bakes, trim and thinly slice **green onions**.
- Carefully remove tray from oven. Top **potatoes** evenly with **bacon** and **cheese**.
- Bake again uncovered in hot oven until cheese is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 5-10 minutes.
- Carefully remove tray from oven. Garnish potatoes with green onions and top chicken with **BBQ-maple sauce** from second bowl (using clean utensil). Bon appétit!