



Apple Cider Chicken

WITH ZUCCHINI AND CORN

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

1½ fl. oz. Apple Cider
5 oz. Corn Kernels
2 tsp. Grained Dijon Mustard
2 Zucchini
2 tsp. Chicken Demi-Glace
Concentrate
½ fl. oz. Honey
2 tsp. Savory Seasoning
1 oz. Butter

Difficulty Level

EASY

Spice Level

NOT SPICY

Customize It Options

12 oz. Boneless Skinless Chicken
Breasts
12 oz. Boneless Pork Chops
12 oz. Filets Mignon
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
16 oz. USDA Choice New York Strip
Steak

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/20249

*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
- Ingredient(s) used more than once: **savory seasoning**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 1, cooking until browned and pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **filets mignon**, follow same instructions as chicken in Step 1, cooking until browned and steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **New York strip steak**, follow same instructions as chicken in Step 1, cooking until browned and steaks reach desired doneness, 7-10 minutes per side for medium/medium well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Prepare the Ingredients

- Trim **zucchini** ends and cut into 1/4" rounds on an angle.
- Cut **butter** into quarters.



4. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat.
- Add **apple cider, honey, mustard, and demi-glace** to hot pan and stir until combined. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 30-60 seconds.
- Remove from burner. Stir in **butter**, one piece at a time, until melted and smooth.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!



1. Cook the Chicken

- Pat **chicken** dry, and season both sides with half the **savory seasoning** (reserve remaining for vegetables) and a pinch of **salt and pepper**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook undisturbed until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side, covering pan after flipping.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While chicken cooks, prepare ingredients.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini** to hot pan and stir occasionally until browned, 4-5 minutes.
- Add **corn**, remaining **savory seasoning**, and 1/4 tsp. **salt**. Stir occasionally until vegetables are tender, 2-3 minutes.
- Remove from burner.