

# Deviled Chicken

WITH CHEESY BUTTERNUT SQUASH

Oven-Ready



**RACHAEL RAY**  
RECIPE

**Prep & Cook Time**  
30-40 MIN

**Cook Within**  
5 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper  
Mixing Bowl

**Difficulty Level**  
EASY

**Spice Level**  
MEDIUM

## Ingredients

- 1/2 fl. oz. Worcestershire Sauce
- 1 fl. oz. Brewpub Style Mustard
- 1/2 tsp. Garlic Salt
- 1 tsp. Hot Sauce
- 1/2 oz. Crispy Jalapeños
- 1/4 oz. Parsley
- 1/2 tsp. Smoked Paprika
- 12 oz. Cubed Butternut Squash
- 12 oz. Boneless Skinless Chicken Breasts
- 1 oz. Shredded Cheddar Cheese

## 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/20650](http://www.homechef.com/20650)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

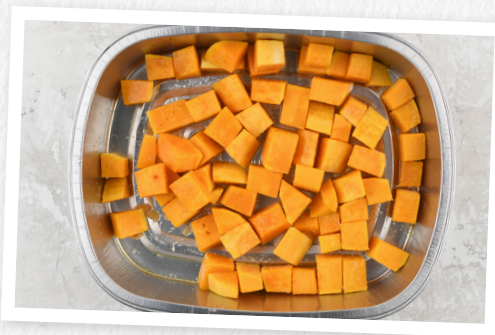
Processed in a facility that also processes sesame, peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.



## Rachael's Tip

For extra flavor, make little slashes in the meat, 1 inch apart, across the breasts.



### 1. Bake the Butternut Squash

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- In provided tray, combine **butternut squash**, **garlic salt**, and 2 tsp. **olive oil**.
- Spread into an even layer. Bake uncovered in hot oven until squash begins to get tender, 10-12 minutes.
- While squash bakes, continue recipe.



### 2. Make Sauce and Add Chicken

- In a mixing bowl, combine **mustard**, **hot sauce** (to taste), 1 tsp. **water**, and 1 tsp. **Worcestershire**. Stir vigorously to combine. Add additional **Worcestershire** to taste, if desired.
- Pat **chicken breasts** dry and season both sides with **smoked paprika** and a pinch of **salt** and **pepper**.
- Carefully remove tray from oven. Push **butternut squash** to one side. *Tray will be hot! Use a utensil.*
- Place chicken in empty side of tray and top with half the sauce (reserve remaining for garnish).



### 3. Bake the Meal

- Bake uncovered in hot oven until **butternut squash** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Stem and tear **parsley** into small pieces.
- Carefully remove tray from oven. Top butternut squash with **cheese** and gently stir until melted.
- To serve, top chicken with remaining **sauce** (using a clean utensil) and parsley. Garnish butternut squash with **crispy jalapeños** (to taste). Buon appetito!

# Delish!