



Balsamic-Glazed Chicken

WITH CREAMY PESTO PENNE

Oven-Ready Plus



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Cooking Spray

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 8 oz. Cooked Penne Pasta
- 12 oz. Boneless Skinless Chicken Breasts
- 1 oz. Shredded Parmesan Cheese
- 4 fl. oz. Cream Sauce Base
- 4 oz. Grape Tomatoes
- 1/2 tsp. Garlic Pepper
- 1/2 tsp. Garlic Salt
- 2 Tbsp. Basil Pesto
- 1 fl. oz. Balsamic Fig Glaze

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/20701

*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, sesame, 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. Start the Chicken

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray both provided trays with **cooking spray**.
- Pat **chicken** dry and season all over with **garlic pepper**.
- Place chicken in one prepared tray. Bake uncovered in hot oven, 8 minutes.
- *Chicken will finish baking in a later step.*
- While chicken bakes, continue recipe.



2. Prepare Pasta and Glaze Chicken

- Prick **tomatoes** with a fork.
- After 8 minutes, carefully remove tray from oven.
- Combine tomatoes, **pasta**, **cream base**, **garlic salt**, and half the **cheese** (reserve remaining for topping) in second prepared tray.
- Top chicken with half the **balsamic fig glaze** (reserve remaining for garnish).



3. Bake the Meal

- Bake both trays uncovered in hot oven until **sauce** is bubbling and **chicken** reaches a minimum internal temperature of 165 degrees, 12-14 minutes.
- Carefully remove both trays from oven.
- Stir **pesto** into **pasta** and top with remaining **cheese**.
- To serve, top chicken with remaining **balsamic fig glaze**. Bon appétit!