



Baked Honey Dijon Chicken

WITH WHITE CHEDDAR POTATOES AND BACON GREEN BEANS

Classic



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

Difficulty Level

EASY

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
2 Baking Sheets, Mixing Bowl, Large Non-Stick Pan

Ingredients

- 12 oz. Boneless Skinless Chicken Breasts
- 1/4 oz. Dijon Mustard
- .3 oz. Butter
- 1/2 fl. oz. Honey
- 1 tsp. Grained Dijon Mustard
- 1 oz. Shredded White Cheddar Cheese
- 12 oz. Yukon Potatoes
- 1/4 cup Panko Breadcrumbs
- 6 oz. Trimmed Green Beans
- 1/2 oz. Crumbled Bacon
- Customize It Options**
- 12 oz. Boneless Pork Chops
- 12 oz. Sirloin Steaks
- 12 oz. Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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/21204

*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and cooking spray

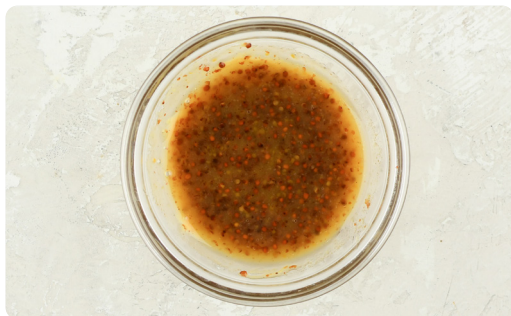
Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 2, cooking until browned on one side, 3-4 minutes, then roasting until pork reaches minimum internal temperature 10-12 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **salmon fillets**, pat dry and season flesh side with a pinch of **pepper**. Follow same instructions as chicken in Step 2, cooking, skin side up, until browned, 2-4 minutes, then roasting until salmon reaches minimum internal temperature, 6-8 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Step 2, cooking until browned on one side, 2-3 minutes, then roasting until steaks reach minimum internal temperature, 10-12 minutes. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Cook the Chicken

- Pat **chicken** dry, and season with a pinch of **pepper**.
- Place a large non-stick pan over medium heat. Add 1 tsp. **olive oil** and chicken to hot pan. Cook undisturbed until browned on one side, 2-3 minutes.
- Transfer chicken, seared side up, to second prepared baking sheet. Wipe pan clean and reserve.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- While chicken roasts, continue recipe.



4. Make the Sauce

- In a mixing bowl, combine both **mustards** (Dijon and grained Dijon), **honey**, and a pinch of **salt**. Set aside.



1. Roast the Potatoes

- Slice **potatoes** into 1/4" rounds.
- Place potatoes on one prepared baking sheet and toss with 2 tsp. **olive oil**, **panko**, 1/4 tsp. **salt**, and a pinch of **pepper**. Massage oil, panko, salt, and pepper into potatoes.
- Spread into a single layer and top with **cheese**. Roast in hot oven until golden brown and fork-tender, 16-20 minutes.
- While potatoes roast, continue recipe.



3. Cook the Green Beans

- Return pan used to cook chicken to medium-high heat and add 2 tsp. **olive oil**. Add **green beans** and **bacon** and cook, 1 minute.
- Add 1/4 cup **water**, 1/4 tsp. **salt**, and a pinch of **pepper**. Cover, and stir occasionally until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Remove from burner. Stir in **butter**.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **sauce**. Bon appétit!