



Hazelnut Butter Chicken Breast

WITH GARLIC MASHED POTATOES AND HONEY-ROSEMARY CARROTS

Culinary Collection



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot, Mixing Bowl

Ingredients

- 1/2 fl. oz. Honey
- 1 oz. Butter
- 1/2 oz. Hazelnut Pieces
- 1/2 tsp. Seasoned Salt Blend
- 12 oz. Carrot
- 12 oz. Boneless Skinless Chicken Breasts
- 1 oz. Light Cream Cheese
- 3/4 oz. Roasted Garlic & Herb Butter
- 12 oz. Yukon Potatoes
- 1 Rosemary Sprig

Difficulty Level

INTERMEDIATE

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/21439

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese, garlic and herb butter, and plain butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray



1. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by **cold water** to a boil over medium-high heat. Cook until potatoes are fork-tender, 12-15 minutes.
- Reserve $\frac{1}{4}$ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add softened **cream cheese**, half the potato cooking water, softened **garlic and herb butter**, and a pinch of **salt**. Mash until smooth. *If too dry, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes cook, prepare ingredients.



2. Prepare Ingredients and Make Hazelnut Butter

- Peel, trim, and cut **carrot** into $\frac{1}{2}$ "-wide by 2"-long sticks.
- Finely chop **hazelnuts**.
- Stem and coarsely chop **rosemary**.
- Combine hazelnuts and softened **plain butter** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry, and season both sides with **seasoned salt** and a pinch of **pepper**.



3. Roast the Carrot

- Place **carrot** on prepared baking sheet and toss with 2 tsp. **olive oil**, 1 tsp. **rosemary** (use more, if desired), $\frac{1}{4}$ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast in hot oven until tender and lightly browned, 15-18 minutes.
- Carefully remove from oven. Drizzle roasted carrot with **honey**.
- While carrot roasts, cook chicken.



4. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Rest chicken, 3 minutes.



5. Finish the Dish

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