



Herbed Cheese and Artichoke Chicken Milanese

WITH ROASTED POTATOES AND ROSEMARY TOMATOES

Culinary Collection



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Cooking Spray
Baking Sheet, 2 Mixing Bowls,
Large Oven-Safe Non-Stick
Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

2 oz. Basil & Chive Cheese Spread
12 oz. Boneless Skinless Chicken
Breasts
½ cup Panko Breadcrumbs
2 Garlic Cloves
½ tsp. Seasoned Salt Blend
¼ cup Tempura Mix
12 oz. Yukon Potatoes
4 oz. Grape Tomatoes
1 Rosemary Sprig
1 oz. Artichoke Hearts

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/21442

*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
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoned salt**



1. Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Finely chop **artichokes**.
- Halve **tomatoes**.
- Stem and mince **rosemary**.
- Thinly slice **garlic**.
- In a mixing bowl, combine artichokes and **cheese spread**. Set aside.
- In another mixing bowl, combine **tempura mix** and $\frac{1}{4}$ cup **water** until a thin batter forms. If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached. Set aside.



2. Roast the Potatoes

- Place **potatoes** on prepared sheet and toss with 2 tsp. **olive oil** and half the **seasoned salt** (reserve remaining for chicken).
- Spread into a single layer. Roast in hot oven until golden-brown, 18-20 minutes.
- While potatoes roast, prepare chicken.



3. Prepare the Chicken

- Pat **chicken** dry.
- Cover chicken with plastic wrap and pound with a heavy object to an even $\frac{1}{4}$ " thickness. Remove plastic wrap and season chicken on both sides with remaining **seasoned salt**.
- Place **panko** on a plate.
- Dip chicken in **tempura batter** and coat both sides evenly. Transfer to plate with panko and flip until both sides are coated, pressing gently to adhere.



4. Cook the Chicken

- Place a large oven-safe non-stick pan over medium-high heat and add 2 Tbsp. **olive oil**.
- Add **chicken** to hot pan and cook until golden-brown, 1-2 minutes per side.
- Push chicken to one side and top each with a dollop of **artichoke-cheese mixture**. In empty side, combine **tomatoes**, 2 tsp. **olive oil**, **garlic**, and 1 tsp. **rosemary**. Pan will be hot! Use a utensil.
- Place pan in hot oven and roast until tomatoes blister and chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.



5. Finish the Dish

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