



Pub-Style Crispy Chicken Breast

WITH BRUSSELS SPROUTS AND CHEDDAR POTATOES

Oven-Ready Plus



Prep & Cook Time

25-35 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

1 oz. Shredded White Cheddar Cheese
½ tsp. Garlic Salt
1 oz. Light Cream Cheese
½ tsp. Garlic Pepper
¼ cup Panko Breadcrumbs
.84 oz. Mayonnaise
¼ oz. Dijon Mustard
10 oz. Mashed Potatoes
4 oz. Shredded Brussels Sprouts
12 oz. 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/21467

*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 Vegetables

- 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**.
- In one provided tray, combine **Brussels sprouts**, **garlic salt**, and 1 tsp. **olive oil**. Bake uncovered in hot oven until starting to brown, 10-12 minutes.



2. Add the Chicken

- Carefully remove tray from oven and push **Brussels sprouts** to one side. Add **potatoes**, **cream cheese**, and **shredded cheese** to now-empty side of tray, stirring vigorously to combine.
- Pat **chicken** dry, and season both sides with a pinch of **pepper**.
- Combine half the **panko** (remaining is yours to use as you please!) and 1 tsp. **olive oil** in second provided tray. Place chicken on panko mixture, coating one side completely. Flip chicken and press gently to adhere.



3. Bake the Meal

- Place both trays in hot oven. Bake **Brussels sprouts** and **potatoes** until tender and heated through, 8-12 minutes.
- Bake **chicken** until chicken reaches a minimum internal temperature of 165 degrees, 18-22 minutes.
- While meal bakes, in a mixing bowl, combine **garlic pepper**, **mustard**, **mayonnaise**, and 1 tsp. **water**.
- Carefully remove both trays from oven. Vigorously stir mashed potatoes.
- To serve, top chicken with sauce. Bon appétit!