



Cheddar-Crusted Chicken

WITH EVERYTHING BAGEL GREEN BEANS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Large Non-Stick Pan, Medium
Non-Stick Pan

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

½ oz. Crispy Fried Onions
1 oz. Light Cream Cheese
12 oz. Trimmed Green Beans
1 Shallot
2 oz. Shredded Cheddar Cheese
2 tsp. “Everything Bagel” Seasoning
.6 oz. Butter

Customize It Options

12 oz. Boneless Skinless Chicken
Breasts
16 oz. USDA Choice New York Strip
Steak
12 oz. Sirloin Steaks
12 oz. Boneless Pork Chops
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/21823

*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.

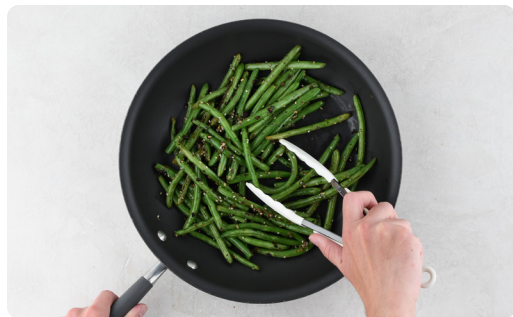
Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 3, cooking until pork reaches minimum internal temperature 4-6 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **sirloin steaks**, follow same instructions as chicken in Step 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*
- If using **NY strip steaks**, follow same instructions as chicken in Step 3, cooking until steaks reach desired doneness, 7-10 minutes per side for medium/medium well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Cook the Green Beans

- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add remaining **shallot** and **green beans** to hot pan and stir occasionally until tender, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. **water** and stir occasionally, 1-3 minutes.*
- Stir in **butter**, **everything bagel seasoning**, and a pinch of **salt** and **pepper**. Remove from burner and tent with foil.
- While green beans cook, continue recipe.



4. Finish Chicken and Finish Dish

- Remove from burner. Top **chicken** evenly with **shallot-cream cheese mixture**, **crispy onions**, then **shredded cheese**.
- Cover and let cheese melt, 2-3 minutes.
- Plate dish as pictured on front of card. Bon appétit!



1. Make the Topping

- Coarsely crush **crispy onions**.
- Peel and mince **shallot**.
- Place a medium non-stick pan over medium heat. Add 1 tsp. **olive oil** and half the shallot (reserve remaining for green beans) to hot pan and stir occasionally until soft, 3-4 minutes.
- Stir in **cream cheese** until melted and combined.
- Remove from burner. Transfer topping to a plate and cover to keep warm. Wipe pan clean and reserve.
- While topping cooks, continue recipe.



3. Cook the Chicken

- Pat **chicken breasts** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Return pan used to cook topping to 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.