



Walnut-Crusted Chicken

WITH PESTO SAUCE AND GREEN BEANS

15 Minute Meal Kits



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Medium Non-Stick Pans

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 2 oz. Sliced Red Onion
- 8 oz. Green Beans
- 1/2 oz. Walnut Halves
- 2 Tbsp. Basil Pesto
- 1/2 tsp. Seasoned Salt Blend
- 1 oz. Light Cream Cheese
- 1 oz. Shredded Mozzarella

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Pork Chops

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/21826

*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
- Set **cream cheese** on counter to soften



1. Cook the Chicken

- Coarsely chop **walnuts**.
- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook undisturbed until browned on one side, 5-7 minutes.
- Flip chicken and top evenly with **shredded cheese** and walnuts. Cover and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Remove from burner. Transfer chicken to a plate. Reserve pan; no need to wipe clean.
- While chicken cooks, continue recipe.



3. Make the Sauce

- Return pan used to cook chicken to medium heat.
- Add **pesto**, softened **cream cheese**, a pinch of **salt** and **pepper**, and 3 Tbsp. **water** to hot pan. Bring to a simmer, stirring often to combine.
- Once simmering, remove from burner. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 1, cooking until browned on one side, 5-7 minutes, then flipping, adding **topping**, and cooking until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **sirloin steak**, follow same instructions as chicken in Step 1, cooking until browned on one side, 4-6 minutes, then flipping, adding topping, and cooking until steaks reach desired doneness, or 4-6 minutes 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 another medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **green beans** to hot pan and stir occasionally until tender, 5-7 minutes.
- *If green beans need more time, add 2 Tbsp. **water** and stir occasionally, 1-3 minutes.*
- Add **onions** and **seasoned salt**. Stir occasionally until onions soften, 2-3 minutes.
- Remove from burner.



4. Finish the Dish

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