



# Garlic Truffle Chicken

WITH GREEN BEANS AND TOMATOES

Oven-Ready



## Prep & Cook Time

40-50 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Microwave-Safe Bowl

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Ingredients

6 oz. Trimmed Green Beans  
1 tsp. Mushroom Seasoning  
2 Tbsp. Italian Panko Blend  
4 oz. Grape Tomatoes  
.8 oz. Truffle Butter  
1 oz. Garlic & Herb Cheese Spread

## Customize It Options

12 oz. Boneless Skinless Chicken Breasts  
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/21827](http://www.homechef.com/21827)

\*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.

### Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, baking half covered in hot oven until pork reaches minimum internal temperature, 20-25 minutes.



#### 1. Start the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans** in provided tray. Spread into a single layer.
- Cover tray with foil. Bake covered in hot oven until starting to soften, 10-12 minutes.



#### 2. Add the Chicken

- While green beans bake, place **butter** in a microwave-safe bowl and microwave until melted, 30-60 seconds.
- Carefully remove from microwave.
- Carefully remove tray from oven and drain any excess water, if desired. Add **tomatoes**, **mushroom seasoning**, ¼ tsp. **salt**, and 2 tsp. **olive oil** to tray and stir to combine. Push to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry, and season both sides with a pinch of salt and **pepper**. Place in empty side of tray and top evenly with **cheese spread** and **panko**, pressing gently to adhere. Drizzle with melted butter.



#### 3. Bake the Meal

- Cover **green bean** half of tray with foil, leaving **chicken** uncovered. Bake half covered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven. Bon appétit!