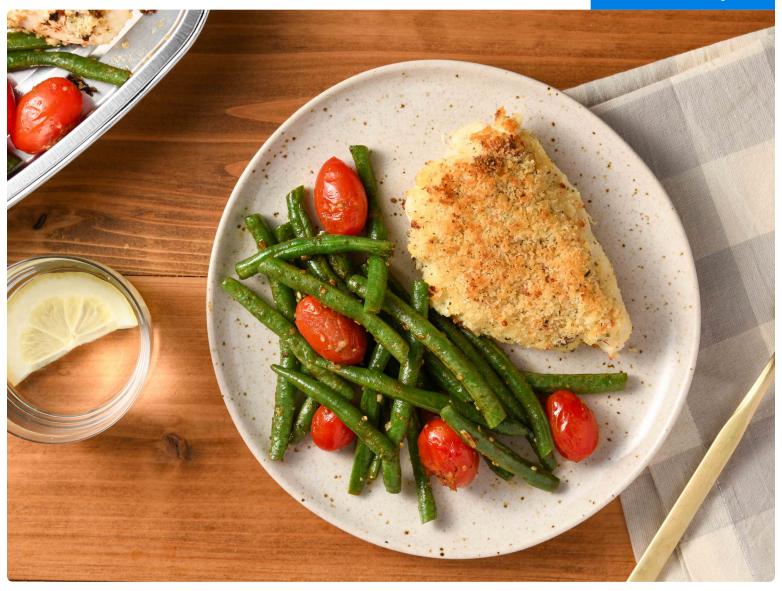


Garlic Truffle Chicken

WITH GREEN BEANS AND TOMATOES

Oven-Ready



| Prep & Cook Time | Cook Within | | |
|---|-------------|--|--|
| 40-50 MIN | 5 DAYS | | |
| • | | | |
| Difficulty Level | Spice Level | | |
| EASY | NOT SPICY | | |
| | | | |

You Will Need

Olive Oil, Salt, Pepper Microwave-Safe Bowl

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

*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.

Ingredients

Breasts

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

12 oz. Boneless Pork Chops12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

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



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, $\frac{1}{4}$ 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!

