



Cheddar and Bacon-Crusted Chicken

WITH ROASTED ZUCCHINI AND CORN

Oven-Ready



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Pepper

Difficulty Level
EASY

Spice Level
NOT SPICY

Ingredients

- .42 oz. Mayonnaise
- 1 oz. Caramelized Onion Jam
- 8 oz. Sliced Zucchini
- 3 oz. Corn Kernels
- 2 oz. Shredded Cheddar Cheese
- ½ tsp. Garlic Salt
- 1 oz. Crumbled Bacon

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/21830

*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 uncovered in hot oven until pork reaches minimum internal temperature, 23-27 minutes. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **corn, zucchini, garlic salt, caramelized onion jam,** and 2 tsp. **olive oil** in provided tray. Push to one side.



2. Add the Chicken and Toppings

- Pat **chicken** dry.
- Add chicken to empty side of tray and top evenly with a pinch of **pepper, mayonnaise, bacon,** then **cheese.**



3. Bake the Dish

- Bake uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- Carefully remove tray from oven. Bon appétit!