



Crispy Arrabbiata Chicken

WITH ASIAGO BROCCOLI AND PEPPERS

Oven-Ready



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt, Pepper
Mixing Bowl

Ingredients

- 1.26 oz. Mayonnaise
- 1 Tbsp. Arrabbiata Pesto
- 1/2 oz. Crispy Jalapeños
- 4 oz. Sliced Red Bell Pepper
- 8 oz. Broccoli Florets
- 1 oz. Shredded Asiago Cheese
- 1 tsp. Garlic Salt

Difficulty Level
EASY

Spice Level
MEDIUM

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 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/21832

*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 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. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, **red bell pepper**, 2 tsp. **olive oil**, a pinch of **salt**, and half the **garlic salt** (reserve remaining for chicken) in provided tray. Spread into a single layer.
- Bake uncovered in hot oven, 5 minutes.



2. Add the Chicken

- Carefully remove tray from oven and stir **vegetables**. Push to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry. Place chicken in empty side of tray and top with 1 tsp. **olive oil**, a pinch of **pepper**, and remaining **garlic salt**.



3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- While meal bakes, combine **pesto** (to taste) and **mayonnaise** in a mixing bowl. Crush **crispy jalapeños** in their bag.
- Carefully remove tray from oven.
- To serve, top chicken evenly with half the pesto-mayonnaise (reserve remaining for topping), then **crispy jalapeños** (to taste), pressing gently to adhere. Then top with remaining pesto-mayonnaise (to taste). Garnish **vegetables** with **cheese**. Bon appétit!