



Puff Pastry-Wrapped Chicken

WITH SHALLOT CREAM AND WHITE CHEDDAR GREEN BEANS

Classic



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, Small Pot

Ingredients

- 1 oz. Shredded White Cheddar Cheese
 - .6 oz. Butter
 - ½ tsp. Garlic Salt
 - 1 Shallot
 - ¼ oz. Flour
 - 2 tsp. Chicken Broth Concentrate
 - 1 Puff Pastry Dough Square
 - 1 oz. Light Cream Cheese
 - 12 oz. Green Beans
- Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
 - 12 oz. Filets Mignon
 - 16 oz. USDA Choice New York Strip Steak
 - 12 oz. Boneless Pork Chops

Difficulty Level

EXPERT

Spice Level

NOT SPICY

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/21933

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use
- Only half the **shallot** is used in this recipe
- Ingredient(s) used more than once: **garlic salt**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 2, searing until browned, 2-3 minutes per side, topping with puff pastry, then roasting until golden brown and pork reaches minimum internal temperature, 16-18 minutes.
- If using **filets mignon or NY strip steak**, follow same instructions as chicken in Step 2, searing until browned, 2-3 minutes per side, topping with puff pastry, then roasting until golden brown and steaks reach minimum internal temperature 16-18 minutes. Rest, 3 minutes.
- *Protein thickness can vary; if you receive a thinner cut, we recommend checking for doneness sooner.*



2. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken breasts** to hot pan and sear until browned, 2-3 minutes per side.
- Remove chicken to prepared baking sheet and rest, 1 minute.
- Reserve pan; no need to wipe clean.
- Remove **puff pastry** from refrigerator. Wrap puff pastry around rested chicken, scored side up. Tuck pastry ends under chicken.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 18-20 minutes.
- While chicken roasts, continue recipe.



4. Make the Shallot Cream

- Place a small pot over medium heat and add 2 tsp. **olive oil**. Add **shallot** to hot pot and stir occasionally until softened, 2-3 minutes.
- Add **flour** and stir constantly until combined, 30-45 seconds.
- Stir in 1/3 cup **water**, **chicken broth concentrate**, softened **cream cheese**, and remaining **garlic salt**. Bring to a simmer.
- Once simmering, stir constantly until thickened slightly, 1-2 minutes.
- Remove from burner.



1. Prepare the Ingredients

- Remove **puff pastry** from refrigerator. Using the tip of a knife, draw diagonal lines on pastry, about 1/2" apart. Draw another set of diagonal lines crosswise from the first, forming a crosshatch. This is called **scoring**. Halve pastry diagonally and refrigerate again.
- Trim ends off **green beans** and halve.
- Peel and mince half the **shallot** (remaining is yours to use as you please).
- Pat **chicken** dry, and season both sides with a pinch of **pepper**.



3. Cook the Green Beans

- Return pan used to cook chicken to medium-high heat.
- Add **green beans** to hot pan and stir until coated in oil.
- Add 1/4 cup **water**. Cover, and reduce heat to medium. Cook undisturbed until water is almost entirely evaporated, 8-10 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Stir in **butter** and half the **garlic salt** (reserve remaining for sauce) until butter is melted. Remove from burner. Top with **cheese**, cover, and let melt.
- While cheese melts, continue recipe.



5. Finish the Dish

- Plate dish as pictured on front of card, placing **chicken** on **shallot cream**. Bon appétit!