



# Chicken with Porcini Cream Sauce

AND SPINACH AND APPLE SALAD

Classic



**Prep & Cook Time**

30-40 MIN

**Cook Within**

5 DAYS

**Difficulty Level**

INTERMEDIATE

**Spice Level**

NOT SPICY

#### You Will Need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan,  
Mixing Bowl, Heat-Safe  
Mixing Bowl

#### Ingredients

1 Golden Delicious Apple  
1 oz. Light Cream Cheese  
1 oz. Walnut Halves  
1 Shallot  
1/4 oz. Dried Porcini Mushrooms  
1/2 oz. Sherry Vinegar  
2 oz. Baby Spinach  
1/2 oz. Grated Parmesan  
1/2 oz. Crumbled Bacon

#### Customize It Options

12 oz. Boneless Skinless Chicken Breasts  
12 oz. Sirloin Steaks  
16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)  
12 oz. Boneless Pork Chops

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/21938](http://www.homechef.com/21938)

\*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
- Set **cream cheese** on counter to soften
- Ingredient(s) used more than once: **shallot**

## Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 3, cooking until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Pork chop thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.
- If using **sirloin steak** or **ribeye steak**, follow same instructions as chicken in Steps 1 and 3, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner. Halve ribeye to serve.



### 1. Prepare the Ingredients

- Place **mushrooms** in a heat-safe mixing bowl and cover with **hot water**. Set aside, 2 minutes.
- While mushrooms soak, quarter **apple** and remove core. Cut into  $\frac{1}{4}$ " slices.
- Peel and mince **shallot**.
- After 2 minutes, remove mushrooms from water and coarsely chop.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



### 2. Make the Bacon Vinaigrette

- Place a medium non-stick pan over medium heat. Add **bacon** and half the **shallot** (reserve remaining for sauce) to hot, dry pan. Stir occasionally until warmed through, 2-3 minutes.
- Transfer shallot and bacon to a mixing bowl. Add **sherry vinegar**, 2 Tbsp. **olive oil**, and a pinch of **salt** and **pepper**. Stir until combined. Set aside.
- Wipe pan clean and reserve.



### 3. Cook the Chicken

- Return pan used to cook bacon and shallot to medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Transfer chicken to a plate and tent with foil. Keep pan over medium heat.



### 4. Make the Sauce

- Add **mushrooms** and remaining **shallot** to hot pan. Cook until shallot softens, 60-90 seconds.
- Add  $\frac{1}{4}$  cup **water**, softened **cream cheese**, and **Parmesan**. Stir until combined and cream cheese is melted, 1-2 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**. If sauce is too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.



### 5. Make Salad and Finish Dish

- Add **spinach**, **apple**, **walnuts**, and a pinch of **salt** to bowl with **bacon vinaigrette**. Gently toss to combine.
- Plate dish as pictured on front of card, slicing **chicken**, if desired, and topping chicken with **sauce**. Bon appétit!