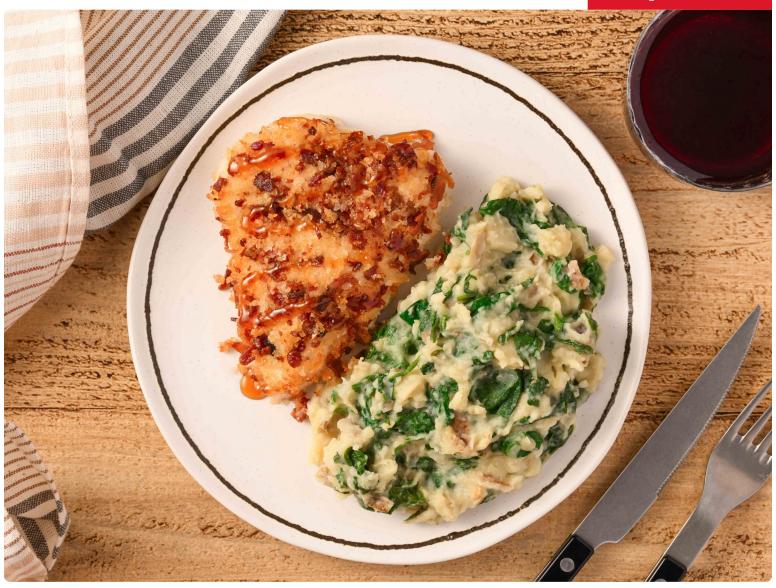


Hot Honey Bacon-Crusted Chicken

WITH ROCKEFELLER MASHED POTATOES

Express Plus



Prep & Cook Time			
20-30	MIN		

Difficulty Level
INTERMEDIATE

Cook Within

4 DAYS

Spice Level

MILD

You Will Need

Olive Oil, Salt, Pepper Medium Non-Stick Pan, Large Non-Stick Pan

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/21972

*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, sesame, and shellfish ingredients.

Ingredients

10 oz. Mashed Potatoes

.3 oz. Butter

2 Garlic Cloves

.42 oz. Mayonnaise

2 oz. Baby Spinach

 $1/4~{\rm cup}~{\rm Panko}~{\rm Breadcrumbs}$

.8 oz. Bacon Bits

Customize It Options

12 oz. Boneless Skinless Chicken Breasts

16 oz. USDA Choice New York Strip Steak

12 oz. Sirloin Steaks

12 oz. Salmon Fillets

12 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.

• If using any fresh produce, thoroughly rinse and pat dry

Customize It Instructions

- If using salmon fillets, pat dry and season flesh side with a pinch of salt and pepper. Follow same instructions as chicken in Steps 1 and 2, adding topping to flesh side and searing, skin-side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using sirloin steaks, follow same instructions as chicken in Steps 1 and 2, cooking until steaks reach minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.
- If using NY strip steaks, follow same instructions as chicken in Steps 1 and 2, cooking until steaks reach desired doneness, or 7-10 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.



2. Cook the Chicken

- Place a large non-stick pan over medium heat and add 1 Tbsp. olive oil. Add chicken, topping-side down, to hot pan, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.
- While chicken cooks, continue recipe.



4. Finish Mashed Potatoes and Finish Dish

- Add mashed potatoes, butter, and a pinch of salt and stir vigorously until combined and heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping chicken with hot honey (to taste). Bon appétit!



1. Prepare the Ingredients

- Mince garlic.
- Pat chicken dry and season both sides with a pinch of salt and pepper.
- Spread mayonnaise evenly on one side of chicken.
- Combine panko and bacon on a plate. Place chicken, mayonnaiseside down, in panko mixture, pressing gently to adhere to one side.



3. Start the Mashed Potatoes

- Place a medium non-stick pan over medium heat and add 1 tsp. olive oil. Add garlic to hot pan and cook until fragrant and lightly browned, 30-60 seconds.
- Add **spinach** and stir occasionally until wilted, 1-2 minutes.

