



# Hot Honey Bacon-Crusted Chicken

WITH ROCKEFELLER MASHED POTATOES

Express Plus



## Prep & Cook Time

20-30 MIN

## Cook Within

4 DAYS

## Difficulty Level

INTERMEDIATE

## Spice Level

MILD

## You Will Need

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

## Ingredients

10 oz. Mashed Potatoes  
.3 oz. Butter  
2 Garlic Cloves  
.42 oz. Mayonnaise  
½ oz. Hot Honey  
2 oz. Baby Spinach  
¼ cup Panko 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

## 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](http://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.

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.*



### 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, mayonnaise-side down, in panko mixture, pressing gently to adhere to one side.



### 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.



### 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.



### 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!