



Chicken Scaloppini with Roasted Potatoes

AND HONEY-GLAZED CARROTS

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Large Non-Stick Pan, Small Pot

Ingredients

3 Thyme Sprigs
1 Lemon
½ tsp. Garlic Pepper
16 oz. Carrot
1 oz. Cream Cheese
12 oz. Red Potatoes
½ cup Panko Breadcrumbs
.8 oz. Lemon Garlic Butter
½ fl. oz. Honey

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Boneless Pork Chops

Difficulty Level

EXPERT

Spice Level

NOT SPICY

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/22071

*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 **400 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **thyme**



1. Prepare the Ingredients

- Halve **lemon**. Cut one half into wedges and juice the other half.
- Halve **potatoes**. Quarter if larger than a ping-pong ball.
- Peel, trim, and cut **carrot** into 1/2" slices on an angle.
- Stem and mince **thyme**.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 3 and 4, cooking until pork reaches minimum internal temperature, 2-3 minutes per side. Rest, 3 minutes.



2. Roast the Vegetables

- Place **potatoes** on prepared baking sheet and toss with half the **thyme** (reserve remaining for sauce), **garlic pepper**, a pinch of **salt**, and 2 tsp. **olive oil**. Spread into an even layer on one side of sheet.
- Place **carrots** on empty side of baking sheet and toss with 2 tsp. olive oil, 1/4 tsp. salt, and a pinch of **pepper**. Spread into an even layer on their side.
- Roast in hot oven until tender and browned, 20-27 minutes, flipping once halfway through.
- While vegetables roast, continue recipe.



4. Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium heat and add 2 Tbsp. **olive oil**. Add **chicken** to hot pan and cook until chicken is browned and reaches a minimum internal temperature of 165 degrees, 3-4 minutes per side.
- Remove from burner. Transfer chicken to towel-lined plate. Season with a pinch of **salt**.
- While chicken cooks, continue recipe.



3. Prepare the Chicken

- Pat **chicken** dry. Cover with plastic wrap and use a heavy object to pound to an even 1/2" thickness. Uncover and season both sides with a pinch of **salt**.
- Place **panko** on a plate and spread into an even layer. Place chicken on panko and flip until coated on both sides, pressing gently to adhere. Rest, 5 minutes.



5. Make Sauce and Finish Dish

- Place a small pot over medium heat. Add 1/4 cup **water** to hot pot and bring to a simmer.
- Once simmering, add softened **cream cheese** and stir vigorously until melted and combined, 2-4 minutes.
- Remove from burner. Stir in 2 tsp. **lemon juice**, **butter**, a pinch of **salt** and **pepper**, and remaining **thyme** until combined.
- Plate dish as pictured on front of card, topping **chicken** with sauce and garnishing **carrots** with **honey**. Squeeze **lemon wedges** over to taste. Bon appétit!