

Chicken Scaloppini with Roasted Potatoes

AND HONEY-GLAZED CARROTS

Meal Kit



Prep & Cook Time	Cook Within	You W
40-50 MIN	5 DAYS	Olive Spray
Difficulty Level EXPERT	Spice Level NOT SPICY	Bakir Pan, S

You Will Need

Olive Oil, Salt, Pepper, Cooking
Spray
Baking Sheet, Large Non-Stick Pan, Small Pot
Fall, Sillali Ful

Minimum Internal Protein Temperature

rindinani internati rotetii remperature				
145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	
		<i>c</i> ,	1	• .

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.

Ingredients

3 Thyme Sprigs 1 Lemon 1/2 tsp. Garlic Pepper 16 oz. Carrot 1 oz. Cream Cheese 12 oz. Red Potatoes 1/2 cup Panko Breadcrumbs .8 oz. Lemon Garlic Butter 1/2 fl. oz. Honey **Customize It Options** 12 oz. Boneless Skinless Chicken Breasts 12 oz. Boneless Pork Chops

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

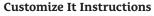
Before You Cook

- 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.



• 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.



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.



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.



5. Make Sauce and Finish Dish

- Place a small pot over medium heat. Add ½ 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!

• 0

Share your meal with @realhomechef