



# Cranberry Thyme Chicken

WITH CASSEROLE-STYLE GREEN BEANS

Oven-Ready



**Prep & Cook Time**

30-40 MIN

**Cook Within**

5 DAYS

**You Will Need**

Olive Oil, Salt, Cooking Spray  
Mixing Bowl, Microwave-Safe Bowl

**Ingredients**

- 1 tsp. Buttermilk-Dill Seasoning
  - 3 Thyme Sprigs
  - ½ oz. Crispy Fried Onions
  - 2 tsp. Vegetable Base
  - 12 oz. Trimmed Green Beans
  - ½ tsp. Poultry Seasoning
  - 1 oz. Canned Whole Berry Cranberry Sauce
  - 1½ tsp. Cornstarch
  - 2 oz. Sour Cream
- Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
  - 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

**Difficulty Level**

EASY

**Spice Level**

NOT SPICY

**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/23261](http://www.homechef.com/23261)

\*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.



### 1. Bake the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, a pinch of **salt**, and 1 tsp. **olive oil** in provided tray. Add 2 Tbsp. **water** and cover with foil.
- Bake covered in hot oven until green beans soften, 12-15 minutes.
- Carefully remove tray from oven. Drain excess liquid. Push green beans to one side. *Tray will be hot! Use a utensil.*



### 2. Add the Chicken

- Pat **chicken** dry and add to now-empty side of tray. Season with **poultry seasoning** and a pinch of **salt**.
- Spray chicken with **cooking spray**.



### 3. Bake Meal and Make Sauces

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, stem **thyme**.
- In a microwave-safe bowl, combine **vegetable base**, 2 Tbsp. **water**, 1 tsp. **thyme**, and **cornstarch**. Microwave until sauce thickens, 30-60 seconds.
- Carefully remove from microwave. Add **cranberry sauce** and stir to combine.
- In a mixing bowl, combine **sour cream**, **buttermilk-dill seasoning**, and 1 tsp. **water**.
- Carefully remove tray from oven.
- To serve, top chicken with cranberry sauce and garnish **green beans** with crema and **crispy onions**. Bon appétit!