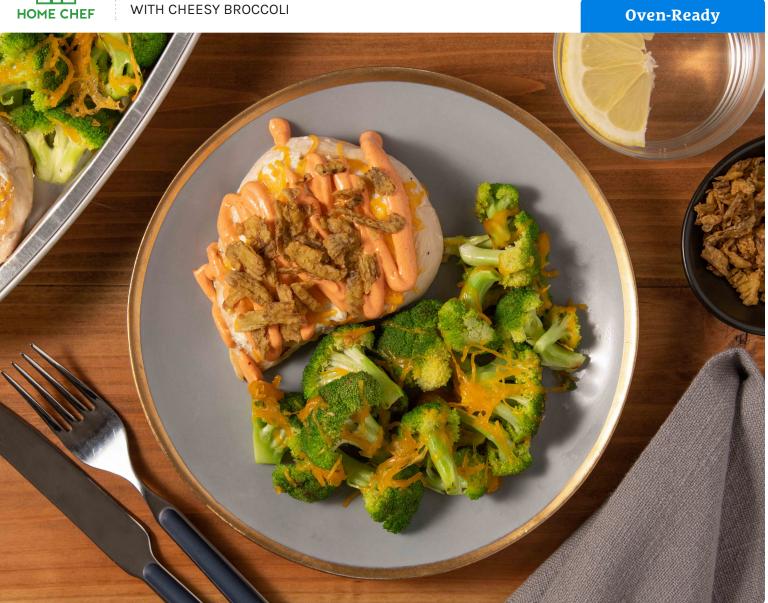


Spicy Buffalo-Style Chicken Breast



Cook Within	You Will Need
5 DAYS	Olive Oil, Salt
	2 Mixing Bowls
Spice Level	
SPICY	
	5 DAYS Spice Level

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/23379

*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

2 oz. Shredded Cheddar Cheese

- .88 oz. Zesty Buffalo Sauce
- ½ oz. Crispy Jalapeños
 1 tsp. Buttermilk-Dill Seasoning
 2 oz. Light Cream Cheese
 12 oz. Boneless Skinless Chicken Breasts

12 oz. Broccoli Florets 1 oz. Crème Fraîche

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 Broccoli

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Mix broccoli, 1 tsp. olive oil, and 1/4 tsp. salt in provided tray until completely combined. Spread into a single layer.
- Cover tray with foil. Bake covered in hot oven until starting to turn bright green, 7-9 minutes.
- While broccoli bakes, combine cream cheese and buttermilk-dill seasoning in a mixing bowl.



2. Add the Chicken

- Carefully remove tray from oven. Push broccoli to one side. Tray will be hot! Use a utensil.
- Pat **chicken** dry. Add chicken to now-empty side of tray. Top chicken evenly with cream cheese mixture and half the shredded cheese (reserve remaining for broccoli).



3. Bake Meal and Make Crema

- Bake again uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- In another mixing bowl, combine crème fraîche and Buffalo sauce
- Carefully remove tray from oven. Top **broccoli** with remaining shredded cheese and let melt, 2-3 minutes.
- To serve, drizzle Buffalo crema over chicken and garnish with crispy jalapeños (to taste). Bon appétit!

