



Spicy Buffalo-Style Chicken Breast

WITH CHEESY BROCCOLI

Oven-Ready



Prep & Cook Time
40-50 MIN

Cook Within
5 DAYS

You Will Need
Olive Oil, Salt
2 Mixing Bowls

Difficulty Level
EASY

Spice Level
SPICY

Ingredients

- 2 oz. Shredded Cheddar Cheese
- 1/2 cup. Zesty Buffalo Sauce
- 1/2 cup. 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

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.

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 ¼ 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** (to taste).
- 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!