



# Jalapeño-Popper Chicken

WITH CORN AND ZUCCHINI

Express



### Prep & Cook Time

15 MIN

### Cook Within

4 DAYS

### Difficulty Level

EASY

### Spice Level

SPICY

### You Will Need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan,  
Mixing Bowl, Large Non-Stick  
Pan

### Ingredients

- 3 oz. Corn Kernels
- 1 Jalapeño Pepper
- 1 tsp. Buttermilk-Dill Seasoning
- 1 oz. Crispy Fried Onions
- 1 Zucchini
- ¼ oz. Cilantro

- 1 oz. Light Cream Cheese
- 2 oz. Shredded Cheddar Cheese

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Sirloin Steaks

### 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/23413](http://www.homechef.com/23413)

\*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften



### 1. Start the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add chicken to hot pan and cook until browned, 5-7 minutes on one side.
- Flip chicken. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- While chicken cooks, continue recipe.

### Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 4, cooking until browned on one side, 5-7 minutes, flipping, covering, and cooking until pork reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 4, cooking until browned on one side, 4-6 minutes, flipping, covering, and cooking until steaks reach desired doneness, or 4-6 minutes for medium/medium-well. Rest, 3 minutes.



### 2. Prepare Ingredients and Make Topping

- Stem **cilantro**, reserving whole leaves.
- Trim **zucchini** ends, quarter, and cut into ½" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.
- In a mixing bowl, combine jalapeño (to taste), softened **cream cheese**, **shredded cheese**, and a pinch of **salt** and **pepper**. Set aside.



### 3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil**, **zucchini**, **corn**, and **buttermilk-dill seasoning** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Remove from burner.
- While vegetables cook, continue recipe.



### 4. Finish Chicken and Finish Dish

- Uncover **chicken** and top evenly with **topping**. Cover again, and cook until topping is melted, 2-3 minutes.
- Remove from burner. Top with **crispy onions**, pressing gently to adhere.
- Plate dish as pictured on front of card, garnishing **vegetables** with **cilantro**. Bon appétit!