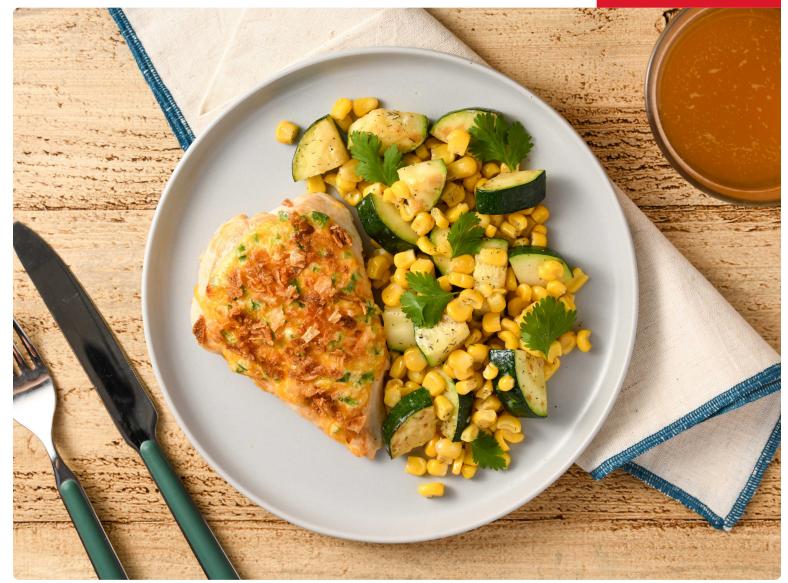


# Jalapeño-Popper Chicken

WITH CORN AND ZUCCHINI

# **Express**



Prep & Cook Time	Cook Within	
15 MIN	4 DAYS	
••••••	- - 	
Difficulty Level	Spice Level	
EASY	SPICY	

# You Will Need

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

#### Minimum Internal Protein Temperature

		rototil romporataro
145°	Steak Por	k Lamb Seafood
160°	Ground Bee	f Ground Pork
165°	Chicken	Ground Turkey

Rest steak or pork after cooking, 3 minutes.

#### View nutritional information at 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.

#### Ingredients

3 oz. Corn Kernels → 1 Jalapeño Pepper 1 tsp. Buttermilk-Dill Seasoning 1 oz. Crispy Fried Onions 1 Zucchini 1⁄4 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

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

## **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  $1\!/_2$  " 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.



### 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.



#### 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!