



Garlic Butter Crispy Chicken

WITH BROCCOLI CHEDDAR RICE

Meal Kit



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Small Pot

Ingredients

5.47 oz. Long Grain White Rice
1 oz. Shredded Cheddar Cheese
½ tsp. Garlic Salt
¼ cup Panko Breadcrumbs
¾ oz. Roasted Garlic & Herb Butter
1 oz. Light Cream Cheese
6 oz. Broccoli Florets
.42 oz. Mayonnaise

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
12 oz. Filets Mignon
12 oz. Sirloin Steaks
12 oz. Salmon Fillets
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

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/23500

*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic salt**

Customize It Instructions

- If using **filets mignon**, follow same instructions as chicken in Step 3, cooking, panko side down, until browned, 2-3 minutes, then roasting, panko side up, until steaks reach minimum internal temperature, 12-14 minutes. Rest, 3 minutes.
- If using **salmon fillets**, pat dry, top flesh side with ¼ tsp. **salt**, a pinch of **pepper**, and **topping**. Follow same instructions as chicken in Step 3, cooking, panko side down, until browned, 2-4 minutes, then roasting, panko side up, until salmon reaches minimum internal temperature, 6-8 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Step 3, cooking, panko side down, until browned, 2-3 minutes, then roasting, panko side up, until steaks reach minimum internal temperature, 10-12 minutes. Rest, 3 minutes.



2. Prepare the Broccoli

- Cut **broccoli** into bite-sized pieces.
- Place broccoli on prepared baking sheet. Toss with 2 tsp. **olive oil**, remaining **garlic salt**, and a pinch of **pepper**.
- Spread into a single layer on one side.



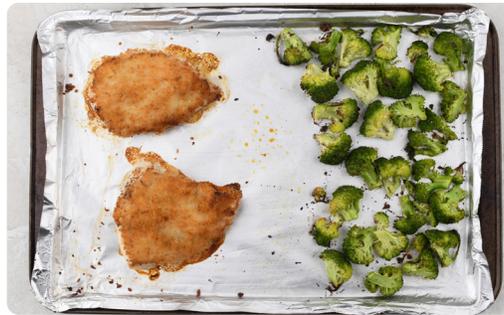
4. Finish the Rice

- Return pan used to cook chicken to medium-high heat.
- Add softened **cream cheese** and ½ cup **water** to hot pan and stir until cream cheese is melted and combined, 1-2 minutes.
- Stir in cooked **rice** and **broccoli** until combined. *If too thick, add water, 1 Tbsp. at a time and up to 3 Tbsp., until desired consistency is reached.*
- Top with **shredded cheese**. Cover and cook until melted, 1-2 minutes.
- Remove from burner.



1. Start the Rice

- Bring a small pot with **rice**, a pinch of **salt**, and ¼ cups **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 15-18 minutes.
- Remove from burner and stir in half the **garlic salt** (reserve remaining for broccoli). Cover and set aside.
- While rice cooks, continue recipe.



3. Cook the Chicken and Broccoli

- Pat **chicken** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Top one side evenly with **mayonnaise**, then **panko**, pressing gently to adhere.
- Place a medium non-stick pan over medium heat and add 5 tsp. **olive oil**. Add chicken to hot pan, panko-side down, and cook until browned, 3-4 minutes on one side.
- Transfer chicken to empty side of baking sheet, seared side up. Wipe pan clean and reserve.
- Roast in hot oven until **broccoli** is tender and chicken reaches a minimum internal temperature of 165 degrees, 12-14 minutes.



5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with a dollop of **butter**. Bon appétit!