



Chicken Scallopini and Mushroom Gravy

WITH ROASTED GARLIC AND GOAT CHEESE POTATOES

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, Large Non-Stick Pan

Ingredients

- 12 oz. Red Potatoes
- 1/2 tsp. Garlic Salt
- 1 tsp. Garlic Pepper
- 1/2 cup Panko Breadcrumbs
- 2 Green Onions
- 4 oz. Cremini Mushrooms
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Light Cream Cheese
- 1 oz. Goat Cheese

Difficulty Level
EXPERT

Spice Level
NOT SPICY

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops

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/23501

*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: **green onions**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2, 3, and 4, cooking until golden brown and pork reaches minimum internal temperature, 3-4 minutes per side. Rest, 3 minutes.



1. Roast the Potatoes

- Cut **potatoes** into ½"-thick wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, **garlic salt**, and **garlic pepper**. Gently massage oil and seasoning into potatoes.
- Spread into a single layer and roast in hot oven until browned and tender, 25-27 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.



2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.



3. Prepare the Chicken

- Place **panko** on a plate or in a shallow bowl.
- Cover **chicken** with plastic wrap and pound with a heavy object to an even ½" thickness.
- Remove plastic wrap. Transfer chicken to plate with panko. Flip until coated on both sides, pressing gently to adhere.



4. Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat and add 2 Tbsp. **olive oil**.
- Carefully add **chicken** to hot pan. Cook until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes per side.
- Remove from burner. Transfer chicken to towel-lined plate.
- While chicken cooks, continue recipe.



5. Make Sauce and Finish Dish

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **mushrooms** and **white portions of green onions** to hot pan. Stir occasionally until browned, 4-6 minutes.
- Add ¼ cup **water**, softened **cream cheese**, **demi-glace**, and a pinch of **salt** and **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Garnish **potatoes** with **goat cheese** (crumbling if needed) and **green portions of green onions**. Bon appétit!