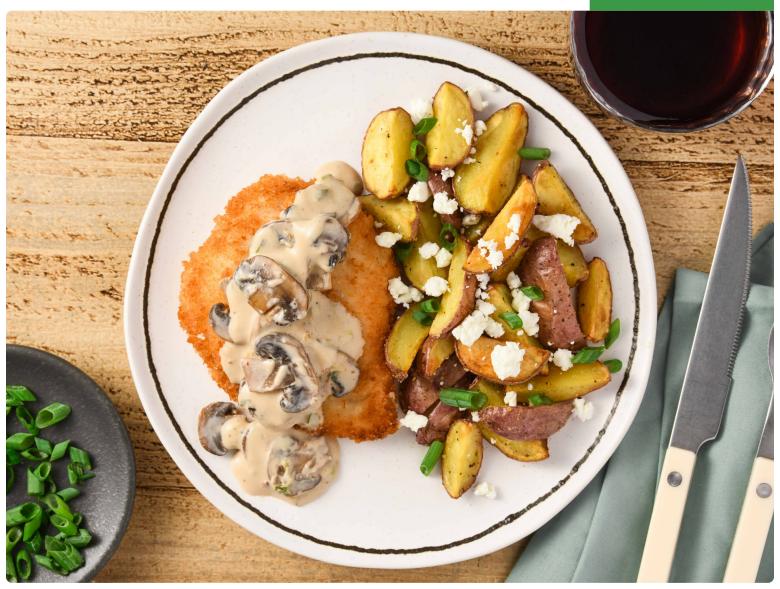


# Chicken Scallopini and Mushroom Gravy

WITH ROASTED GARLIC AND GOAT CHEESE POTATOES

Meal Kit



Prep & Cook Time	Cook Within		
40-50 MIN	5 DAYS		
Difficulty Level	Spice Level		
EXPERT	NOT SPICY		

# You Will Need

Olive Oil, Salt, Pepper, Cooking Spray Medium Non-Stick Pan, Baking Sheet, Large Non-Stick Pan

# 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.

# 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

# **Customize It Options**

12 oz. Boneless Skinless Chicken Breasts

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

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

# Share your meal with @realhomechef

#### **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 1/2"-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 1/4" 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!