



Sherry-Glazed Roasted Chicken

WITH ASIAGO-STUFFED TOMATOES

Meal Kit



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Cooking Spray
Baking Sheet, Medium
Non-Stick Pan, Mixing Bowl,
Microwave-Safe Bowl

Difficulty Level

EXPERT

Spice Level

NOT SPICY

Ingredients

1 oz. Shredded Asiago Cheese
¼ cup Panko Breadcrumbs
2 Zucchini
2 fl. oz. Sherry Wine
2 Roma Tomatoes
3 Thyme Sprigs
1 oz. Butter
2 tsp. Chicken Demi-Glace Concentrate
2 tsp. Savory Seasoning
Customize It Options
12 oz. Boneless Skinless Chicken Breasts
16 oz. USDA Choice New York Strip Steak
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
12 oz. Boneless Pork Chops
12 oz. Sirloin Steaks

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/23522

*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 **400 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 4, cooking until browned on one side, 3-4 minutes, then roasting, seared side up, until pork reaches minimum internal temperature, 10-12 minutes. Rest, 3 minutes.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 4, searing 2-3 minutes per side, then roasting in hot oven until steaks reach minimum internal temperature, 7-9 minutes. Rest, 3 minutes.
- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 4, searing 2-3 minutes per side, then roasting in hot oven until steaks reach minimum internal temperature, 8-10 minutes. Rest, 3 minutes.



1. Prepare the Ingredients

- Halve **tomatoes** lengthwise and use a spoon to scoop out seeds. Season tomato wells with a pinch of **salt**.
- Trim **zucchini** ends, halve lengthwise, and cut into 1/2" half-moons.
- Stem and coarsely chop **thyme**.
- Quarter **butter**.
- Combine **cheese** and **panko** in a mixing bowl. Set aside.
- Pat **chicken** dry, and season both sides with a pinch of salt.



2. Prepare the Tomatoes

- Place 3/4 the **butter** (reserve remaining for sauce) in a microwave-safe bowl. Microwave until melted, 30-45 seconds.
- Divide **cheese-panko mixture** evenly between **tomato wells**. Drizzle melted butter evenly over tomatoes.



3. Start the Vegetables

- Place **zucchini** on one half of prepared baking sheet and toss with 1 Tbsp. **olive oil** and **savory seasoning**. Massage oil and seasoning into zucchini. Spread into a single layer on one side.
- Place **stuffed tomatoes** next to zucchini, leaving room to add chicken later.
- Roast in hot oven until vegetables start to soften, 5-6 minutes.
- Remove from oven. *Vegetables will finish roasting in a later step.*
- While vegetables roast, continue recipe.



4. Cook Chicken and Finish Vegetables

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Remove from burner. Transfer chicken to empty space on baking sheet. Reserve pan; no need to wipe clean.
- Roast again in hot oven until **vegetables** are browned and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Carefully remove from oven. Rest chicken, 3 minutes.
- While chicken rests, continue recipe.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat.
- Add **sherry** to hot pan and bring to a simmer.
- Once simmering, cook, 1 minute.
- Stir in **demi-glace** and **thyme**. Cook until reduced by half, 30-45 seconds.
- Remove from burner and stir in remaining **butter**.
- Plate dish as pictured on front of card, topping **chicken** with **sauce**. Bon appétit!