



# Smoky Goat Cheese Butter Chicken

WITH CARAMELIZED ONION GREEN BEANS

Express



## Prep & Cook Time

15 MIN

## Cook Within

4 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
2 Medium Non-Stick Pans,  
Mixing Bowl

## Ingredients

1 oz. Caramelized Onion Jam  
½ oz. Smoked Almonds  
.6 oz. Butter  
8 oz. Green Beans  
1 Shallot  
1 oz. Goat Cheese

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Customize It Options

12 oz. Boneless Skinless Chicken Breasts  
16 oz. USDA Choice New York Strip Steak  
12 oz. Sirloin Steaks  
12 oz. Filets Mignon  
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

## 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/24196](http://www.homechef.com/24196)

\*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, 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
- Set **goat cheese** and **butter** on counter to soften
- Ingredient(s) used more than once: **butter**



### 1. Cook 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 and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Transfer chicken to a plate and tent with foil.
- While chicken cooks, continue recipe.

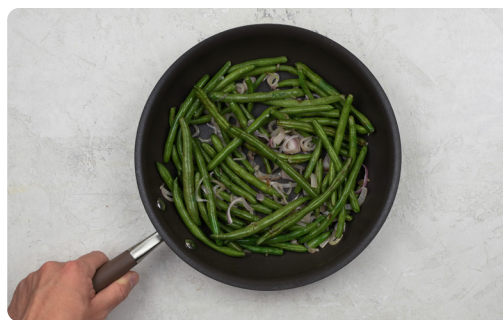
### Customize It Instructions

- If using **filets mignon**, **sirloin steak**, or **NY strip steak**, pat dry. Cook in a large non-stick pan with 2 tsp. olive oil over medium-high heat until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



### 2. Prepare the Ingredients

- Peel and halve **shallot**. Slice thinly.
- Trim **green beans**, if necessary.
- Coarsely chop **almonds**.
- Combine almonds, softened **goat cheese**, and half the softened **butter** (reserve remaining for green beans) in a mixing bowl. Set aside.



### 3. Start the Green Beans

- Place another medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **green beans**, **shallots**, and ¼ tsp. **salt** to hot pan. Stir occasionally until starting to soften, 2-3 minutes.



### 4. Finish Green Beans and Finish Dish

- Add ¼ cup **water** to hot pan. Stir occasionally until **green beans** are tender and water is almost completely evaporated, 6-8 minutes.
- If **green beans** need more time, add 2 Tbsp. **water**, cover, and stir occasionally, 1-3 minutes.
- Remove from burner. Stir in **onion jam**, remaining softened **butter**, ¼ tsp. **salt**, and a pinch of **pepper**.
- Plate dish as pictured on front of card, topping **chicken** with **almond goat cheese butter**. Bon appétit!