

Butter Cracker-Crusted Chicken

WITH HONEY-BUTTER CARROTS AND PECANS

Meal Kit



Prep & Cook Time						
35-45 MIN						

Difficulty Level
INTERMEDIATE

Cook Within 5 DAYS

Spice Level

NOT SPICY

You Will Need

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

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/24313

*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.

Ingredients

1 fl. oz. White Cooking Wine

16 oz. Carrot

4 Butter Crackers

2 tsp. Chicken Demi-Glace Concentrate

1 oz. Butter

1/2 fl. oz. Honey

 $^{1\!/_{2}}$ oz. Roasted Pecans

.42 oz. Mayonnaise

Customize It Options

12 oz. Boneless Skinless Chicken Breasts

12 oz. Boneless Pork Chops

12 oz. Sirloin Steaks

16 oz. USDA Choice New York Strip Steak

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 3, searing 2-3 minutes per side, then transferring to baking sheet, adding **topping**, and roasting until pork chops reach minimum internal temperature, 4-5 minutes.
- If using sirloin steaks, follow same instructions as chicken in Steps 1 and 3, cooking on one side, 2-3 minutes, then transferring to baking sheet, seared-side up, adding topping, and roasting 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 3, searing on one side, 2-3 minutes, then transferring to baking sheet, seared-side up, adding topping, and roasting until steak reaches minimum internal temperature, 5-7 minutes. Rest, 3 minutes.



2. Cook the Carrots

- Place a medium pot over medium-high heat. Add carrots, honey, white wine, 1/2 cup water, half the butter (reserve remaining for sauce), 1/4 tsp. salt, and a pinch of pepper to hot pot. Bring to a simmer.
- Once simmering, stir occasionally until liquid is almost completely evaporated, 8-10 minutes.
- Remove from burner. Set aside to cool slightly, 5 minutes.
- Once cooled, stir in pecans.
- While carrots cook, continue recipe.



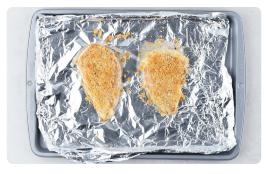
4. Make the Sauce

- Return pan used to cook chicken to medium heat. Add 2 Tbsp. water and demi-glace to hot pan. Bring to a simmer.
- Once simmering, remove from burner. Swirl in remaining butter.



1. Prepare the Ingredients

- Peel, trim, and cut carrot into 1/4" rounds.
- · Coarsely crush crackers.
- Pat chicken dry and season both sides with 1/4 tsp. salt and a pinch of pepper.



3. Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. olive oil. Add chicken to hot pan and sear until browned, 3-4 minutes per side.
- Remove from burner. Transfer chicken to prepared baking sheet. Reserve pan; no need to wipe clean.
- Spread mayonnaise evenly on chicken, then top with crushed crackers, pressing gently to adhere.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 7-9 minutes.
- · While chicken roasts, continue recipe.



5. Finish the Dish

• Plate dish as pictured on front of card, placing chicken on sauce. Bon appétit!

