



# Butter Cracker-Crusted Chicken

WITH HONEY-BUTTER CARROTS AND PECANS

Meal Kit



### Prep & Cook Time

35-45 MIN

### Cook Within

5 DAYS

### You Will Need

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

### 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

### Difficulty Level

INTERMEDIATE

### Spice Level

NOT SPICY

### 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](http://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.

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.



### 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**.



### 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.



### 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.



### 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**.



### 5. Finish the Dish

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