



Sun-Dried Tomato Mozzarella Chicken

WITH GARLIC BUTTER VEGETABLES

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

8 oz. Green Beans
2 oz. Sun Dried Tomato Pesto
½ oz. Seasoned Croutons
2 oz. Shredded Mozzarella
4 oz. Pepper and Onion Mix
½ tsp. Garlic Salt
.3 oz. Butter

Customize It Options

12 oz. Boneless Skinless Chicken Breasts
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/24848

*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.



1. Prepare the Ingredients

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Trim **green beans**, if necessary.
- Combine green beans, **pepper and onion mix**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Spread into an even layer. Cover tray with foil.
- Bake covered in hot oven, 10 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Uncover and push **vegetables** to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry.
- Place chicken in now-empty side of tray and top evenly with a pinch of **pepper**, **pesto**, then **cheese**.



3. Bake the Meal

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Transfer chicken to a plate and rest, 5 minutes.
- Stir **garlic salt** and **butter** into **vegetables** until combined.
- To serve, coarsely crush **croutons** and sprinkle over vegetables. Bon appétit!