



Smoked Gouda Chicken

WITH GARLIC BUTTER GREEN BEANS

Oven-Ready



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- .75 oz. Roasted Garlic & Herb Butter
 - .42 oz. Mayonnaise
 - 1/2 oz. Crispy Fried Onions
 - 1/2 fl. oz. Honey
 - 1 1/2 oz. BBQ Sauce
 - 2 Smoked Gouda Slices
 - 1/2 tsp. Garlic Salt
 - 12 oz. Trimmed Green Beans
- 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/24851

*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.



1. Start the Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **garlic salt**, 2 tsp. **water**, and 1 tsp. **olive oil** in provided tray. Spread into a single layer.
- Cover tray with foil. Bake covered in hot oven, 15 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Gently push **green beans** to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry and season both sides with a pinch of **pepper**.
- Place chicken in now-empty side of tray. Tear **cheese** into two pieces and place on chicken.



3. Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, in a mixing bowl, combine **BBQ sauce**, **mayonnaise**, and **honey**.
- Carefully remove tray from oven. Drain excess liquid from tray and transfer chicken to a plate. Stir **butter** and a pinch of **salt** into **green beans**.
- To serve, top chicken with honey-BBQ aioli and garnish green beans with **crispy onions**. Bon appétit!