



Crispy Chicken

WITH CAESAR BROCCOLI

Oven-Ready Plus



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan,
Mixing Bowl, Microwave-Safe Bowl

Ingredients

.84 oz. Mayonnaise
¼ oz. Dijon Mustard
12 oz. Broccoli Florets
1 tsp. Garlic Pepper
½ fl. oz. Honey
1 oz. Crispy Fried Onions
12 oz. Boneless Skinless Chicken Breasts
1 oz. Shredded Parmesan Cheese
1 Lemon
2 oz. Crème Fraîche

Difficulty Level

EASY

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/25526

*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. Start the Broccoli and Chicken

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray both provided trays with **cooking spray**.
- In one provided tray, combine **broccoli** with 1 tsp. **olive oil**. Spread into an even layer. Spray with cooking spray and top with a pinch of **salt**.
- Pat **chicken breasts** dry and season both sides with ½ tsp. **salt** and a pinch of **pepper**. Add chicken to second provided tray and top with 1 tsp. **olive oil**.
- Bake both trays uncovered in hot oven until broccoli is lightly browned and fork tender and chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While chicken and broccoli bake, continue recipe.



2. Prepare the Ingredients

- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- In a microwave-safe bowl, combine **crème fraîche**, 2 tsp. **water**, and half the **cheese** (reserve remaining for garnish). Cover with a damp paper towel and microwave, 30 seconds.
- Carefully remove from microwave. Stir in ½ tsp. lemon juice (add more to taste, if desired) and **garlic pepper**.
- In a mixing bowl, combine half the **mayonnaise** (reserve remaining for chicken), **honey**, and **mustard**.



3. Finish the Meal

- Carefully remove both trays from oven. Spread remaining **mayonnaise** evenly on **chicken** and top with **crispy onions**, pressing gently to adhere.
- To serve, top chicken with mustard sauce and garnish **broccoli** with **crème fraîche** mixture and remaining **cheese**. Squeeze **lemon wedges** over dish to taste. Bon appétit!