



# One-Sheet Cheesy Bacon Chicken

WITH CRISPY LOADED POMMES ANNA

Express Plus



### Prep & Cook Time

20-30 MIN

### Cook Within

5 DAYS

### You Will Need

Olive Oil, Cooking Spray  
Baking Sheet, 2 Mixing Bowls,  
Microwave-Safe Bowl

### Ingredients

- 🍴 .84 oz. Mayonnaise
- 1/2 tsp. Garlic Salt
- 2 oz. Sour Cream
- 1/4 cup Panko Breadcrumbs
- 1/2 oz. Crumbled Bacon
- 2 Russet Potatoes
- 1 tsp. Garlic Pepper
- 2 oz. Shredded Cheddar-Jack Cheese
- 2 Green Onions

### Difficulty Level

EASY

### Spice Level

NOT SPICY

### Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 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/26602](http://www.homechef.com/26602)

\*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 **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions, cheese**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Start the Chicken

- Pat **chicken breasts** dry and place on one side of prepared baking sheet.
- Roast chicken in hot oven, 10 minutes.
- *Chicken will finish cooking in a later step.*
- While chicken roasts, continue recipe.

### Customize It Instructions

- If using **pork chops**, pat dry. Cook in a large non-stick pan with 2 tsp. olive oil over medium heat until pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



### 2. Prepare Ingredients and Make Aioli

- Slice **potatoes** into 1/4" rounds. Place potatoes in a microwave-safe bowl and cover with a damp paper towel. Microwave until tender, 3-5 minutes.
- While potatoes microwave, trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Combine **mayonnaise** and **bacon** in a mixing bowl. Set aside.



### 3. Add Toppings and Roast Meal

- After 10 minutes, carefully remove **chicken** from oven.
- Evenly top chicken with **aioli**, then half the **cheese** (reserve remaining for potatoes). *Baking sheet and chicken will be hot! Use a utensil.*
- Place **potatoes** on empty side of sheet and evenly top with 2 tsp. **olive oil, garlic salt, panko, white portions of green onions**, and remaining cheese.
- Roast in hot oven until until cheese melts and chicken reaches a minimum internal temperature of 165 degrees, 10-15 minutes.
- Carefully remove from oven. Rest, 3 minutes.



### 4. Make Crema and Finish Dish

- Combine **sour cream** and **garlic pepper** in another mixing bowl. Set aside.
- Plate dish as pictured on front of card, topping **potatoes** with crema and **green portions of green onions**. Bon appétit!