



Garlic Truffle Chicken

WITH GREEN BEANS AND TOMATOES

Oven-Ready



Prep & Cook Time

40-50 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper
Microwave-Safe Bowl

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

¾ oz. Garlic & Herb Cheese Spread
.8 oz. Truffle Butter
6 oz. Trimmed Green Beans
1 tsp. Mushroom Seasoning
2 Tbsp. Italian Panko Blend
4 oz. Grape Tomatoes

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/26689

*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 Green Beans

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry.
- Place **green beans** in provided tray. Spread into a single layer.
- Cover tray with foil. Bake covered in hot oven, 15 minutes.
- While green beans bake, continue recipe.



2. Add the Tomatoes and Chicken

- Place **butter** in a microwave-safe bowl and microwave until melted, 30-60 seconds.
- Carefully remove from microwave.
- Carefully remove tray from oven and drain any excess liquid, if desired. Add **tomatoes**, **mushroom seasoning**, ¼ tsp. **salt**, and 2 tsp. **olive oil** to tray and stir to combine. Push to one side. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry and season both sides with a pinch of salt and **pepper**. Place in now-empty side of tray and top evenly with **cheese spread**, then **panko**, pressing gently to adhere. Drizzle with melted butter.
- Cover vegetable half of tray with foil, leaving chicken uncovered.



3. Bake the Meal

- Bake half-covered (vegetables covered, chicken uncovered) in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Bon appétit!