



Baked Bacon-Mustard Chicken Cutlet

WITH BROCCOLI RICE CASSEROLE

Oven-Ready



Prep & Cook Time

30-40 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Ingredients

- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 1 oz. Crumbled Bacon
- 4 fl. oz. Cream Sauce Base
- 8 oz. Broccoli Florets
- 4 fl. oz. Brewpub Style Mustard
- 3¾ oz. Minute Rice
- 1 oz. Crispy Fried Onions
- 1 tsp. Adobo Seasoning
- 2 tsp. Chicken Broth Concentrate
- 2 oz. Cream Cheese

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/26741

*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 Casserole and Chicken

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided trays with **cooking spray**.
- Pat **chicken** dry and season both sides with half the **adobo seasoning** (reserve remaining for casserole). Place chicken in one prepared tray. Spread into a single layer and top with 1 tsp. **olive oil**.
- In second prepared tray, combine **rice, chicken base, cream base, cream cheese**, and 1 cup **water**. Add **broccoli** in an even layer and top with a pinch of **salt** and 1 tsp. olive oil. *Cream cheese will melt as meal heats.*



2. Top Chicken and Season Casserole

- Bake both trays uncovered in hot oven, 12 minutes.
- After 12 minutes, carefully remove both trays from oven. Drain excess liquid from chicken tray. *Tray will be hot! Use a utensil.*
- Evenly top **chicken** with **mustard**, then **bacon**.
- Stir remaining **adobo seasoning** into **casserole** until combined. Spread into an even layer.



3. Bake the Meal

- Bake both trays again uncovered in hot oven until **broccoli** is tender and **chicken** reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- Carefully remove from oven. Season casserole with ¼ tsp. **salt** and a pinch of **pepper**. Stir to combine.
- To serve, garnish **casserole** with **crispy onions**. Bon appétit!