



Jalapeño-Popper Chicken

WITH CORN AND ZUCCHINI

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl, Large Non-Stick
Pan

Ingredients

- 1 oz. Crispy Fried Onions
- 2 oz. Shredded Cheddar Cheese
- 1 oz. Light Cream Cheese
- ¼ oz. Cilantro
- 1 Zucchini
- 1 tsp. Buttermilk-Dill Seasoning
- 1 Jalapeño Pepper
- 3 oz. Corn Kernels

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/24859

*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.

- If using any fresh produce, thoroughly rinse and pat dry
- Set **cream cheese** on counter to soften



1. Start the Chicken

- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook until browned on one side, 5-7 minutes.
- Flip chicken. Cover and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- While chicken cooks, continue recipe.



2. Prepare Ingredients and Make Topping

- Stem **cilantro**, reserving whole leaves.
- Trim **zucchini** ends, quarter, and cut into ½" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- In a mixing bowl, combine jalapeño (to taste), softened **cream cheese**, **shredded cheese**, and a pinch of **salt** and **pepper**. Set aside.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **zucchini**, **corn**, and **buttermilk-dill seasoning** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Remove from burner.
- While vegetables cook, continue recipe.



4. Finish Chicken and Finish Dish

- Uncover **chicken** and top evenly with **topping**. Cover again and cook until topping is melted, 2-3 minutes.
- Remove from burner. Top with **crispy onions**, pressing gently to adhere.
- Plate dish as pictured on front of card, garnishing **vegetables** with **cilantro**. Bon appétit!