



One-Sheet Butter Cracker-Crusted Chicken Cutlet

WITH CHEDDAR POTATOES AND GREEN BEANS

Meal Kit



Prep & Cook Time
30-40 MIN

Cook Within
5 DAYS

Difficulty Level
EASY

Spice Level
NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
2 Baking Sheets, 2 Microwave-Safe Bowls

Ingredients

- 15 oz. Yukon Potatoes
- 12 oz. Green Beans
- 2 oz. Shredded Cheddar Cheese
- 1 tsp. Garlic Salt
- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 6 Butter Crackers
- 2 oz. Butter
- 2 Green Onions
- 3 oz. Sour Cream

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/26260

**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 **450 degrees**. Let preheat, at least 10 minutes
- Prepare two baking sheets with foil and generously coat with **cooking spray**
- Ingredient(s) used more than once: **melted butter**



1. Prepare the Ingredients

- Cut **potatoes** into 1" dice and place in a microwave-safe bowl. Cover with a damp paper towel and microwave covered until tender, 3-5 minutes.
- While potatoes cook, trim ends off **green beans**.
- Finely crush **butter crackers**.
- Trim and thinly slice **green onions**.
- Place **butter** in another microwave-safe bowl and microwave until melted, 20-30 seconds.
- Pat **chicken** dry and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2. Start the Vegetables

- Place **potatoes** on one prepared baking sheet and toss with 1 tsp. **olive oil**, **garlic salt**, and a pinch of **pepper**. Spread into a single layer on one half of baking sheet. Reserve bowl; no need to wipe clean.
- Place **green beans** on empty half and toss with 1 tsp. olive oil, ¼ tsp. salt, and a pinch of pepper. Spread into a single layer on their half and top with half the **melted butter** (reserve remaining for chicken).
- Roast in hot oven until green beans are bright green and potatoes are tender, 15-18 minutes.
- While vegetables roast, continue recipe.



4. Finish the Vegetables

- After 15-18 minutes, carefully remove baking sheet with **vegetables** from oven and top **potatoes** with **cheese**. *Baking sheet will be hot! Use an oven mitt.*
- Roast again in hot oven until cheese is melted, 2-4 minutes.
- While vegetables roast, continue recipe.



3. Roast the Chicken

- Place **chicken** on second prepared baking sheet. Top chicken evenly with crushed **crackers** and remaining **melted butter**.
- Roast in hot oven until crackers are golden brown and chicken reaches a minimum internal temperature of 165 degrees, 16-18 minutes.
- Carefully remove from oven.



5. Make Green Onion Crema and Finish Dish

- In reserved bowl used to heat potatoes, combine **sour cream**, **green onions**, 2 tsp. **water**, and ¼ tsp. **salt**.
- Plate dish as pictured on front of card, topping **chicken** with green onion crema. Bon appétit!