



Pesto Goat Cheese Chicken Cutlet

WITH GARLIC MUSHROOM RICE

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
2 Medium Non-Stick Pans

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 8 oz. Cooked White Rice
- 1 oz. Goat Cheese
- 1 oz. Basil Pesto
- 1/2 tsp. Garlic and Parsley Seasoning
- 6 oz. Cremini Mushrooms
- 1 tsp. Umami Seasoning
- 3/4 oz. Roasted Garlic & Herb Butter

Customize It Options

- 10 oz. Boneless Skinless Chicken Cutlet
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 12 oz. Salmon Fillets
- 16 oz. USDA Choice New York Strip Steak

Minimum Internal Protein Temperature

| | | | | |
|------|-------------|-------------|-------------------|---------|
| 145° | Steak | Pork | Lamb | Seafood |
| 160° | Ground Beef | Ground Pork | Impossible Burger | |
| 165° | Chicken | | Ground Turkey | |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/33014

*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, sesame, 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.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry



Customize It Instructions

- If using **antibiotic free chicken breasts**, pat dry. Cook until chicken reaches minimum internal temperature, 5-7 minutes per side.
- If using **salmon**, pat dry. Add salmon, skin-side up first, and cook until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **NY strip steak**, pat dry. Cook until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*

1. Prepare the Ingredients

- Cut **mushrooms** into ¼” slices.
- Pat **chicken** dry and season both sides with ¼ tsp. **salt** and **garlic and parsley seasoning**.



2. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 3-5 minutes per side.
- *Cutlet thickness can vary; if you receive a thinner cutlet, we recommend checking for doneness sooner.*
- Remove from burner. Evenly top chicken with **pesto**, then **cheese**.
- Cover and set aside until cheese melts, 1-2 minutes.
- While chicken cooks, continue recipe.

3. Start the Rice

- Place another medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and stir occasionally until browned, 4-6 minutes.



4. Finish Rice and Finish Dish

- Carefully massage **rice** in bag to break up any clumps. Remove rice from packaging. Add rice, **umami seasoning**, and **butter** to hot pan with **mushrooms**. Stir occasionally until butter melts and rice is heated through, 2-3 minutes.
- Remove from burner.
- Plate dish as pictured on front of card. Bon appétit!