

Garlic Lemon Chicken Cutlet Vesuvio

WITH HERBED POTATOES AND GREEN BEANS

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Microwave-Safe Bowl, 2 Large Non-Stick Pans

Ingredients

- 1 Lemon
- 1 oz. Butter
- 2 Tbsp. Minced Garlic and Parsley
- 12 oz. Green Beans
- 24 oz. Yukon Potatoes
- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 4 tsp. Chicken Broth Concentrate
- 4 oz. Mixed Diced Peppers
- 2 oz. Flour
- 4 tsp. Italian Seasoning Blend

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Leave A Review

Your opinion matters!



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/33686

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

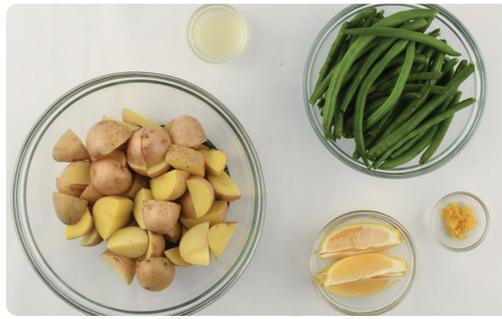
Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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
- Ingredient(s) used more than once: **Italian seasoning, minced garlic and parsley**



1. Prepare the Ingredients

- Quarter **potatoes**. Place potatoes in a microwave-safe bowl and cover with a damp paper towel. Microwave covered until tender, 7-9 minutes.
- Carefully remove from microwave.
- While potatoes microwave, trim **green beans**, if necessary.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.



2. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**.
- Add **green beans** and microwaved **potatoes** to hot pan. Stir occasionally until potatoes are slightly browned, 6-8 minutes.
- Stir in half the **Italian seasoning** (reserve remaining for chicken), half the **minced garlic and parsley** (reserve remaining for sauce), and ¼ tsp. **salt** until combined and coated.
- Stir occasionally until green beans are tender, 2-3 minutes.
- Remove from burner.
- While vegetables cook, continue recipe.



3. Cook the Chicken and Peppers

- Pat **chicken** dry. Season with ¼ tsp. **salt**, a pinch of **pepper**, and remaining **Italian seasoning**.
- Place **flour** on a plate and spread into an even layer. Add chicken to flour and coat both sides, gently shaking off any excess.
- Place a large non-stick pan over medium heat and add 4 tsp. **olive oil**. Add chicken and **peppers** to hot pan. Stir occasionally until peppers are 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.*
- Transfer chicken and peppers to a plate. Keep pan over medium heat; no need to wipe clean.



4. Make Sauce and Finish Dish

- Add **chicken base**, ¼ cup **water**, 1 tsp. **lemon zest**, 2 tsp. **lemon juice**, remaining **minced garlic and parsley**, and **butter** to hot pan used to cook chicken and peppers. Bring to a simmer.
- Once simmering, transfer **chicken** back into pan. Stir occasionally until sauce is slightly thickened, 2-3 minutes, flipping chicken until coated.
- Remove from burner.
- Plate dish as pictured on front of card, topping chicken with sauce and **peppers**. Squeeze **lemon wedges** over meal (to taste). Bon appétit!