



Sun-Dried Tomato Mozzarella Chicken

WITH GARLIC BUTTER VEGETABLES

Oven-Ready



Prep & Cook Time

35-45 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1/2 oz. Seasoned Croutons
- 12 oz. Boneless Skinless Chicken Breasts
- 4 oz. Pepper and Onion Mix
- 2 oz. Shredded Mozzarella
- 2 oz. Sun Dried Tomato Pesto
- 8 oz. Green Beans
- .3 oz. Butter
- 1/2 tsp. Garlic Salt

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/33714

*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.

Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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.

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1. Start the Vegetables

- Turn oven on to 425 degrees. Let preheat, at least 10 minutes. Wash hands thoroughly with soap and warm water before cooking, and after handling raw meat and seafood. Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry.
- Trim **green beans**, if necessary.
- Combine green beans, **pepper and onion mix**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Spread into an even layer and cover tray with foil.
- Bake covered in hot oven, 15 minutes.



2. Add the Chicken

- Carefully remove tray from oven. Uncover and push **vegetables** to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry.
- Place chicken in now-empty side of tray and top evenly with a pinch of **pepper**, **pesto**, then **cheese**.



3. Bake the Meal

- Bake uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, coarsely crush **cROUTONS** in shipping bag.
- Carefully remove tray from oven. Transfer chicken to a plate and rest, 5 minutes.
- Stir **garlic salt** and **butter** into vegetables until combined.
- To serve, top vegetables with crushed cROUTONS. Bon appétit!