



Bacon Asiago-Crusted Chicken

WITH ROASTED FINGERLING POTATOES

Oven-Ready



Prep & Cook Time

35-45 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
Mixing Bowl, Microwave-Safe Bowl

Ingredients

- 12 oz. Fingerling Potatoes
- 2 Tbsp. Panko Breadcrumbs
- 12 oz. Boneless Skinless Chicken Breasts
- 1 oz. Shredded Asiago Cheese
- 1 oz. Sour Cream
- 2 oz. Crème Fraiche
- .8 oz. Lemon Garlic Butter
- 2 tsp. Garlic Pepper
- 6 Chive Sprigs
- 1 oz. Crumbled Bacon

Difficulty Level

EASY

Spice Level

NOT SPICY

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/33924

*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.

- 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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Ingredient(s) used more than once: **garlic pepper**



1. Prepare the Ingredients

- Prick **potatoes** all over with a fork. In a microwave-safe bowl, combine potatoes and 2 tsp. **water**. Cover with a damp paper towel. Microwave covered until tender, 4-6 minutes.
- Carefully remove from microwave.
- While potatoes microwave, pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.



2. Start Chicken and Potatoes and Make Topping

- In provided tray, combine microwaved **potatoes**, 2 tsp. **olive oil**, and half the **garlic pepper** (reserve remaining for topping). Push to one side of tray. Add **chicken** to now-empty side of tray.
- Bake uncovered in hot oven, 10 minutes.
- *Chicken will finish cooking in a later step.*
- While chicken and potatoes bake, in a mixing bowl, combine **cheese**, **bacon**, **panko**, remaining garlic pepper, and 1 tsp. olive oil.



3. Add Topping and Bake Meal

- After 10 minutes, carefully remove tray from oven. Top **chicken** evenly with **sour cream**, then **panko mixture**. *Tray and chicken will be hot! Use a utensil.*
- Bake again uncovered in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-15 minutes.
- While meal bakes, mince **chives**.
- Carefully remove tray from oven. Add **butter** to **potatoes** and stir until melted and combined.
- To serve, garnish potatoes with **crème fraiche** and chives. Bon appétit!