



Crispy Dijon Chicken

WITH BACON, TOMATOES, AND CAULIFLOWER

Oven-Ready



Prep & Cook Time
40-50 MIN

Cook Within
4 DAYS

You Will Need
Olive Oil, Salt, Pepper
2 Mixing Bowls

Ingredients

- 1 oz. Cream Cheese
- ½ oz. Dijon Mustard
- 1 oz. Crumbled Bacon
- .8 oz. Lemon Garlic Butter
- ¼ cup Panko Breadcrumbs
- 12 oz. Boneless Skinless Chicken Breasts
- 8 oz. Cauliflower Florets
- 4 oz. Grape Tomatoes

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/34053

*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
- Set **cream cheese** on counter to soften



1. Start the Vegetables

- In provided tray, combine **cauliflower**, **tomatoes** (if you received a whole tomato, cut into ½" dice), 4 tsp. **olive oil**, and ¼ tsp. **salt**. Spread into an even layer.
- Bake uncovered in hot oven, 15 minutes.
- While vegetables bake, continue recipe.



2. Add the Chicken

- In a mixing bowl, combine softened **cream cheese** and **mustard**. Stir until smooth.
- In another mixing bowl, combine **panko**, 2 tsp. **olive oil**, and a pinch of **pepper**.
- Pat **chicken** dry and season both sides with ¼ tsp. **salt** and a pinch of pepper.
- After 15 minutes, carefully remove tray from oven and push **vegetables** to one side. *Tray will be hot! Use utensil.*
- Transfer chicken to now-empty side of tray. Top with mustard-cream cheese mixture, then panko mixture, pressing gently to adhere.



3. Bake Meal and Crisp Bacon

- Bake again uncovered in hot oven until **vegetables** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- While meal bakes, line a microwave-safe plate with a paper towel.
- Spread **bacon** evenly on towel-lined plate and microwave until crisp, 1-2 minutes.
- Carefully remove tray from oven and bacon from microwave.
- Stir **butter** into vegetables until melted.
- To serve, garnish vegetables with crispy bacon. Bon appétit!