

# Cheddar Butter Chicken

WITH BBQ VEGETABLE MEDLEY

Express



**Prep & Cook Time**

20-30 MIN

**Cook Within**

4 DAYS

**You Will Need**

Olive Oil, Salt,  
2 Large Non-Stick Pans,  
Mixing Bowl

**Difficulty Level**

EASY

**Spice Level**

SPICY

**Ingredients**

- 1 oz. Cream Cheese
- 2 tsp. Barbeque Seasoning
- 4 oz. Mixed Diced Peppers
- 1 oz. Shredded Cheddar Cheese
- ½ tsp. Garlic Salt
- 12 oz. Halved Coin Cut Carrots
- 12 oz. Cauliflower Florets
- 2 tsp. Portuguese Piri Piri Blend
- ¾ oz. Roasted Garlic & Herb Butter
- Customize It Options**
- 20 oz. Boneless Skinless Chicken Breast Cutlet
- 20 oz. Beef Top Round Steaks

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**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/34640](http://www.homechef.com/34640)

\*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
- Set **butter** and **cream cheese** on counter to soften

## Customize It Instructions

- If using **top round steak**, pat dry. Cook until steak reaches desired doneness, or 3-5 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. Cook the Chicken

- Pat **chicken** dry and season both sides with **piri piri seasoning** to taste (use less if spice-averse).
- Place a large non-stick pan over medium heat and add 1 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.
- While chicken cooks, continue recipe.



### 2. Start the Vegetables

- Place another large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **carrots** and  $\frac{1}{4}$  tsp. **salt** to hot pan. Stir often until lightly browned, 4-6 minutes.



### 3. Finish the Vegetables

- Stir **cauliflower**, **diced peppers**, **barbeque seasoning** (to taste), a pinch of salt, and **garlic salt** to hot pan with **carrots** until combined.
- Stir in 2 Tbsp. **water**. Cover, and cook until vegetables are fork-tender, 3-4 minutes.
- Remove from burner and cover.
- While vegetables cook, continue recipe.



### 4. Make Cheddar Butter and Finish Dish

- In a mixing bowl, thoroughly combine softened **butter**, softened **cream cheese**, and **shredded cheese**. Set aside.
- Plate dish as pictured on front of card, topping **chicken** with cheddar butter. Bon appétit!