



NUTRITION *per serving* 38g carbohydrates 56g fat 64g protein 1199mg sodium | soy-free, shellfish-free, nut-free



Calories
924



Prep & Cook Time
45-55 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

STAFF PICK

Rotisserie-Style Chicken
with cheddar, broccoli, and rice casserole

IN YOUR BOX

- 1 Shallot
- 5 oz. Broccoli
- 2 ½ tsp. Rotisserie Chicken Seasoning
- 1 oz. Cheese and Garlic Croutons
- 2 Bone-in Skin-On Chicken Breasts
- ¼ cup Parboiled White Rice
- 3 fl. oz. Heavy Whipping Cream
- 3 oz. Cheddar Cheese Slices
- 2 tsp. Chicken Demi-Glace

IN YOUR KITCHEN

- Olive Oil
- Salt
- Cooking Spray
- Baking Sheet
- Medium Oven-Safe Casserole Dish
- Small Bowl
- Small Pot
- Medium Pan

www.homechef.com/3543

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Move oven rack to **bottom** position
- Preheat oven to **450 degrees**
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Seasoning blend is used twice. 2 tsp. goes in **seasoned oil** and remaining goes in **sauce**.
- **Heads Up!** Seasoned oil is used twice. Half seasons one side of **chicken** and remaining seasons other side.
- Don't text and broil! Pay close attention while browning the **chicken** and the **broccoli casserole** in the broiler.

FROM THE CHEF

Be sure to cook broccoli until it is tender since it won't have a lot of time to cook once under the broiler.

Did you know...

The casseroles we know today are a relatively modern invention. The idea of casserole cooking as a one-dish meal became popular in America in the twentieth century, especially in the 1950s when new forms of lightweight metal and glass cookware appeared on the market.



Prepare the Ingredients

Place prepared baking sheet into oven to preheat. Peel and slice **shallot** into very thin rounds. Cut **broccoli florets** into bite-sized pieces. In a small bowl, make **seasoned oil** by combining 2 tsp. **seasoning blend** (reserve remaining for sauce) with 1 Tbsp. **olive oil**. Crush **croutons** into coarse crumbs. Rinse **chicken** and pat dry.



Broil Broccoli Rice and Chicken

Place **chicken** under broiler until skin is crispy and browned, 2-3 minutes. Remove from broiler, brush remaining **seasoned oil** on skin side of chicken, and rest 2-3 minutes. Replace foil on baking sheet. Add **cheese and broccoli mixture** to prepared casserole dish (or two individual small casserole dishes). Sprinkle crushed **croutons** on top. Set on prepared baking sheet and place under broiler until golden brown, 1-2 minutes.



Cook the Chicken

Carefully remove baking sheet from oven. Spray baking sheet with **cooking spray** and place **chicken** on it, skin side down. Brush **half the seasoned oil** (reserve remaining for skin side) on chicken. Place on bottom rack of oven and bake until chicken is lightly browned and reaches a minimum internal temperature of 165 degrees, 16-20 minutes. Remove from oven, flip chicken, and turn broiler on high. While chicken cooks, cook broccoli rice.



Make the Sauce

Place a medium pan over medium-high heat. Add ¼ cup **water**, remaining **seasoning blend**, **demi-glace**, and any **accumulated juices from resting chicken**. Bring to a boil and reduce by half, 2-4 minutes.



Make the Cheddar Broccoli Rice

Place a small pot over medium heat. Add 1 tsp. **olive oil** and **shallots** to hot pot. Cook until slightly softened, 2 minutes. Add **rice** and ¾ cup **water** to pot. Bring to a boil. Reduce to simmer, cover, and cook until rice is tender, 12-15 minutes. Stir in **cream** and ½ cup **water**. Increase heat to medium-high and bring to a boil. Add **broccoli** and cook, stirring occasionally, until tender, 3-4 minutes. Remove from burner and season with ¼ tsp. **salt**. Tear **cheddar** slices into large pieces and stir into pot until melted.



Plate the Dish

Serve **chicken** on plate with **sauce** and **cheddar broccoli rice**.