



Swiss-Crusted Chicken

WITH HONEY MUSTARD GREEN BEANS

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

- ½ oz. Crispy Onions
- 0.84 oz. Mayonnaise
- 2 tsp. Garlic Pepper
- 12 oz. Boneless Skinless Chicken Breasts
- 1 ½ fl. oz. Honey Dijon Mustard Dressing
- 2 oz. Shredded Swiss Cheese
- ½ tsp. Garlic Salt
- 8 oz. Green Beans

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/36801

*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



1. Start the Green Beans

- Trim **green beans**, if necessary.
- In provided tray, combine green beans, **garlic salt**, and 1 tsp. **olive oil**. Spread into a single layer. Cover with foil.
- Bake covered in hot oven, 15 minutes.



2. Add the Chicken

- Carefully remove tray from oven and push **green beans** to one side of tray. *Tray will be hot! Use a utensil.*
- Pat **chicken** dry and season both sides with **garlic pepper**.
- Place chicken in now-empty side of tray. Top evenly with **mayonnaise**, a pinch of **salt** and **pepper**, then **cheese**.



3. Bake the Meal

- Bake again uncovered in hot oven until **green beans** are tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove tray from oven.
- To serve, top green beans with **dressing** and **crispy onions**. Bon appétit!