



# Bacon Carbonara Chicken

WITH PARMESAN AND SUN-DRIED TOMATO GREEN BEANS

Meal Kit



## Prep & Cook Time

25-35 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Medium Non-Stick Pan, Small  
Non-Stick Pan, Large Non-  
Stick Pan

## Difficulty Level

INTERMEDIATE

## Spice Level

NOT SPICY

## Ingredients

- 1 oz. Sun Dried Tomato Pesto
- 2 tsp. Minced Garlic and Lemon Basil
- 2 oz. Cream Cheese
- ½ oz. Shredded Parmesan Cheese
- ½ tsp. Garlic and Parsley Seasoning
- ¾ oz. Crumbled Bacon
- 12 oz. Green Beans
- **Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast
- 12 oz. Sirloin Steaks

## 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/37156](http://www.homechef.com/37156)

\*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
- Ingredient(s) used more than once: **shredded cheese**

## Customize It Instructions

- If using **sirloin steaks**, pat dry. Cook until steak reaches desired doneness, or 4-6 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. Prepare the Ingredients

- Trim **green beans**, if necessary, and cut into 1" pieces.
- Pat **chicken** dry, and season both sides with **garlic and parsley seasoning**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**.



## 2. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Transfer chicken to a plate and tent with foil.
- While chicken cooks, continue recipe.



## 3. Cook the Green Beans

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **green beans** to hot pan and stir occasionally, 1 minute.
- Add  $\frac{1}{4}$  cup **water**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper**. Cover and cook until tender, 6-8 minutes.
- *If green beans need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.*
- Remove from burner. Add **pesto** and stir until green beans are coated.



## 4. Make the Sauce

- Place a small non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **bacon** to hot pan and stir occasionally until crisp, 1-2 minutes.
- Add **minced garlic and lemon basil**,  $\frac{1}{4}$  cup **water**, **cream cheese**, and half the **shredded cheese** (reserve remaining for garnish). Stir vigorously to combine and bring to a simmer.
- Once simmering, stir occasionally until sauce has slightly thickened, 1-2 minutes.
- *If sauce is too thick, add additional water, 1 tsp. at a time, until desired consistency is reached.*
- Remove from burner.



## 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **sauce** and garnishing **green beans** with remaining **shredded cheese**. Bon appétit!