



# Jalapeño Popper-Stuffed Chicken

WITH GARLIC BUTTERED VEGETABLES

Meal Kit



## Prep & Cook Time

40-50 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper, Cooking Spray

Large Non-Stick Pan, Baking Sheet, Mixing Bowl

## Ingredients

- 2 oz. Shredded Cheddar Cheese
- 8 oz. Green Beans
- 4 oz. Broccoli Florets
- ½ tsp. Potato Spice Seasoning
- ½ oz. Roasted Sliced Almonds
- 2 tsp. Chicken Broth Concentrate
- .6 oz. Butter
- 1 oz. Cream Cheese
- 2 Garlic Cloves
- 1 ½ fl. oz. Buttermilk Ranch Dressing
- 1 Jalapeno Pepper
- **Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast

## Difficulty Level

EXPERT

## Spice Level

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/37157](http://www.homechef.com/37157)

\*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
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



### 1. Prepare the Ingredients

- Coarsely chop **almonds**.
- Trim **green beans**, if necessary, and cut into 1" pieces.
- Cut **broccoli** into bite-sized pieces.
- Mince **garlic**.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. Wash hands and cutting board after working with jalapeño.



### 2. Prepare the Chicken

- In a mixing bowl, thoroughly combine softened **cream cheese**, **shredded cheese**, and **jalapeños** (use less if spice-averse). Set aside.
- Pat **chicken** dry and place on a clean cutting board. Hold knife blade parallel to board and carefully make a lengthwise cut through the center of meat, using your free hand to steady meat. Stop short of opposite edge so breast remains in one piece. Open as you would a book.
- Evenly divide cheese-jalapeño mixture (use less if spice-averse) between chicken breasts, placing in center. Fold chicken over filling.
- Evenly top chicken with **potato spice seasoning**.



### 3. Roast the Chicken

- Place stuffed **chicken breasts** on prepared baking sheet.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 15-20 minutes.
- Carefully remove from oven.
- While chicken roasts, continue recipe.



### 4. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **green beans** to hot pan and cook, 1 minute.
- Add ¼ cup **water**, **garlic**, **broccoli**, **chicken base**, and a pinch of **salt** and **pepper**. Cover and cook until tender, 6-8 minutes.
- If vegetables need more time, add 2 Tbsp. water, cover, and stir occasionally, 1-3 minutes.
- Remove from burner.
- Add **butter** and stir until melted and combined.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **dressing** and garnishing **vegetables** with **almonds**. Bon appétit!