



Maple BBQ Pecan-Crusted Chicken

WITH LOADED ROASTED POTATOES

Oven-Ready



Prep & Cook Time

25-35 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt, Pepper
2 Mixing Bowls

Difficulty Level

EASY

Spice Level

NOT SPICY

Ingredients

- 1 oz. Shredded Cheddar Cheese
- 1 ½ oz. BBQ Sauce
- 1 tsp. Garlic Pepper
- 12 oz. Cooked Diced Red Potatoes
- 1 oz. Roasted Pecan Pieces
- 2 Green Onions
- 1 fl. oz. Pure Maple Syrup
- 12 oz. Boneless Skinless Chicken Breasts
- 1 oz. Bacon Bits

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/37645

*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.

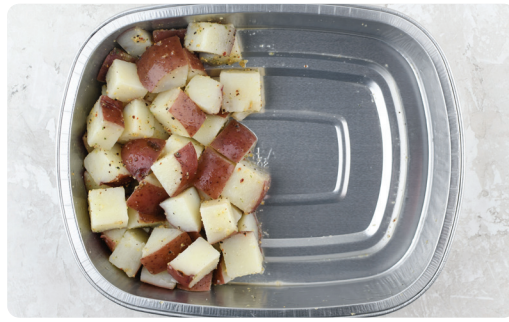
Recipe designed for use with **silver** tray (as pictured); if you receive a different tray, please contact customer support before cooking.

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 **400 degrees**. Let preheat, at least 10 minutes
- Only half the **maple syrup** is used in this recipe
- Ingredient(s) used more than once: **maple-BBQ sauce**



1. Prepare the Ingredients

- Drain **potatoes**.
- In provided tray, combine potatoes, 2 tsp. **olive oil**, and **garlic pepper**. Mix well and push to one side.



2. Add the Chicken

- In a mixing bowl, combine **BBQ sauce** and half the **maple syrup** (remaining is yours to use as you please!). Pour half the maple-BBQ sauce into another mixing bowl. *Using two bowls allows half to be brushed on raw chicken and remaining to be reserved uncontaminated.*
- Coarsely crush **pecans** in shipping bag.
- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.
- Place chicken in empty side of tray and top with maple-BBQ sauce from one bowl (reserve remaining for garnish), then pecans, pressing gently to adhere.



3. Bake the Meal

- Bake uncovered in hot oven, 15 minutes.
- While meal bakes, trim and thinly slice **green onions**.
- Carefully remove tray from oven. Top **potatoes** evenly with **bacon** and **cheese**.
- Bake again uncovered in hot oven until cheese is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 5-10 minutes.
- Carefully remove tray from oven.
- To serve, top chicken with remaining **maple-BBQ sauce** from second mixing bowl (use a clean utensil), and garnish potatoes with green onions. Bon appétit!