



# One-Sheet Buffalo-Style Bacon-Stuffed Chicken

WITH BUTTERMILK-DILL CARROTS

Meal Kit



**Prep & Cook Time**  
45-55 MIN

**Cook Within**  
5 DAYS

**You Will Need**  
Olive Oil, Salt, Pepper,  
Cooking Spray,  
Baking Sheet, Mixing Bowl

**Ingredients**

- ½ oz. Crispy Fried Onions
- 16 oz. Carrot
- .42 oz. Mayonnaise
- 1 tsp. Buttermilk-Dill Seasoning
- .88 oz. Zesty Buffalo Sauce
- 2 oz. Cream Cheese
- 4 Dill Sprigs
- 2 Green Onions
- ¾ oz. Bacon Bits
- **Customize It Options**
- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic Free Boneless Skinless Chicken Breast

**Difficulty Level**  
INTERMEDIATE

**Spice Level**  
MEDIUM

**Minimum Internal Protein Temperature**

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork	Impossible Burger	
<b>165°</b>	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/39225](http://www.homechef.com/39225)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

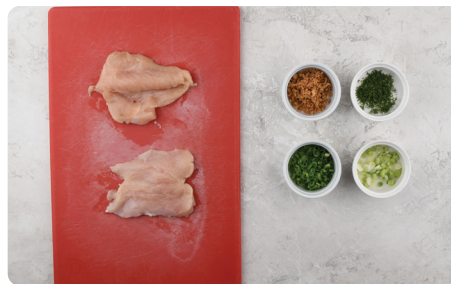
Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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
- Ingredient(s) used more than once: **green onions**, **buttermilk-dill seasoning**, **Buffalo sauce**



### 1. Prepare the Ingredients

- Coarsely crush **crispy onions** in shipping bag.
- Stem and mince **dill**.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Pat **chicken** dry and place on a clean cutting board. Hold knife blade parallel to board and carefully make a lengthwise cut through center of each chicken breast, using your free hand to steady chicken. Stop short of opposite edge so chicken breast remains in one piece. Open chicken as you would a book.



### 2. Prepare the Carrots

- Peel and cut **carrots** into 1/4" slices on an angle.
- Place carrots on prepared baking sheet and top with 2 tsp. **olive oil** and a pinch of **salt**. Massage oil and salt into carrots.
- Spread into a single layer on one side of sheet.



### 3. Make the Filling

- Line a microwave-safe plate with a paper towel. Spread **bacon** on towel-lined plate. Microwave until crisp, 1-2 minutes.
- Carefully remove from microwave.
- In a mixing bowl, combine softened **cream cheese**, **white portions of green onions**, half the **buttermilk-dill seasoning** (reserve remaining for carrots), half the **Buffalo sauce** (to taste; reserve remaining for garnish), a pinch of **pepper**, and crisped bacon. Set aside.



### 4. Assemble the Chicken

- Place **chicken** on empty half of prepared baking sheet.
- Evenly divide **filling** between center of each chicken breast. Fold chicken breast over filling, sealing the filling inside.
- Evenly top chicken with **mayonnaise**, then crushed **crispy onions**, pressing gently to adhere.



### 5. Roast Chicken and Carrots and Finish Dish

- Roast in hot oven until **carrots** are fork-tender and **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Rest, 5 minutes.
- Stir 2 tsp. **olive oil**, remaining **buttermilk-dill seasoning**, and 2 tsp. **dill** into carrots until combined. *Carrots will be hot! Use a utensil.*
- Plate dish as pictured on front of card, topping chicken with **green portions of green onions** and remaining **Buffalo sauce** (to taste). Bon appétit!