



In your box

- ½ oz. Hazelnut Pieces
- ¼ tsp. Red Pepper Flakes
- 1 tsp. Seasoned Salt Blend
- 2 tsp. Sugar
- ½ oz. Crispy Fried Onions
- 1 oz. Shredded Swiss Cheese
- 5 oz. Peas
- .6 oz. Butter
- 8 oz. Cooked Sweet Potato Cubes

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks



Oven-Ready

French Onion-Crusted Chicken

with sweet potatoes and peas

Prep & Cook Time 25-35 min. | Difficulty Level Easy | Spice Level Mild



1

Prepare the Ingredients

- Preheat oven to 425 degrees. Remove lid and label, if needed. When ingredient appears in recipe, remove from packaging.
- Place **potatoes** in one half of provided tray.
- Place **peas** on other half of tray. Top peas and potatoes with half the **seasoned salt** (reserve remaining for chicken).
- Top potatoes evenly with **sugar** and **butter**.



2

Add Chicken and Topping

- Place **chicken** on **peas**.
- Season chicken with remaining **seasoned salt** and top evenly with **crispy onions** and **cheese**.
- *If using sirloin steaks, follow same instructions.*






3

Bake the Dish

- Bake uncovered in hot oven until **cheese** is melted and **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using sirloin steaks, bake uncovered in hot oven until steak reaches a minimum internal temperature of 145 degrees, 16-20 minutes. You may need to remove steaks and cook vegetables longer.*
- Carefully remove from oven and top **peas** with **hazelnuts** and **red pepper flakes** (to taste). Bon appétit!

NUTRITION per serving—Calories: 572, Carbohydrates: 41g, Fat: 22g, Protein: 49g, Sodium: 1425mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

Share your meal with @realhomechef   
Tell us what you thought at www.homechef.com/6899