

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz Chicken Cutlets



Honey Dijon Dressing Contains: Eggs



¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk



Crispy Fried Green Beans Onions



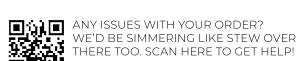
Garlic Powder



Contains: Wheat

Ciabatta Contains: Soy, Wheat





HELLO

CRISPY FRIED ONIONS

Sprinkled over chicken for crunch and allium-mazing flavor

SHEET PAN DIJON ONION CRUNCH CHICKEN

with Green Beans & Garlic Bread





STROKE OF GENIUS

In Step 1, we prefer to use a basting brush to coat the chicken, but if you don't have one, simply use the back of a spoon.

BUST OUT

- Small bowl
- Baking sheet
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (3 TBSP | 5 TBSP) Contains: Milk

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1 ROAST CHICKEN

- Adjust rack to middle position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Place 2 TBSP butter (3 TBSP for 4) in a small bowl and bring to room temperature.
- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**; place on one side of a baking sheet (spread out across entire sheet for 4).
- Brush tops of chicken with 1/2 TBSP dressing each (save the rest for serving). Sprinkle with Monterey Jack. Crush crispy onions in their package, then sprinkle over cheese, pressing to adhere.
- Roast on middle rack for 5 minutes (you'll add more to the sheet then).



2 ROAST GREEN BEANS

- Meanwhile, wash and dry produce. Trim green beans if necessary.
- Once **chicken** has roasted 5 minutes, remove sheet from oven. Carefully toss green beans on empty side with a drizzle of oil, salt, and pepper. (For 4 servings, leave chicken roasting; add green beans to a second baking sheet and roast on top rack.)
- Return to middle rack until green beans are tender and chicken is browned and cooked through, 12-15 minutes more.



3 MAKE GARLIC BREAD

- Meanwhile, combine softened butter with garlic powder to taste. Season with salt and pepper.
- Halve and toast ciabatta. Spread cut sides with garlic butter. Cut each half on a diagonal.



4 FINISH & SERVE

- Toss green beans with 1 TBSP plain butter (2 TBSP for 4 servings) until melted. Season with salt and pepper.
- Divide chicken, green beans, and garlic bread between plates. Serve with remaining dressing on the side.