

Sweet Onion Demi-Glace Chicken

WITH CHEDDAR-BACON CORN MUFFINS AND ROASTED ASPARAGUS

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

5 DAYS

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
2 Medium Non-Stick Pans,
Mixing Bowl, Muffin Tin

Ingredients

- 1 oz. Shredded Cheddar Cheese
- 4 oz. Corn Muffin Mix
- 8 oz. Asparagus
- 2 tsp. Chicken Demi-Glace Concentrate
- ½ oz. Crispy Fried Onions
- .6 oz. Butter
- ½ oz. Caramelized Onion Jam
- ½ oz. Crumbled Bacon

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Filets Mignon

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/22474

*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, wheat, egg, soy, milk, fish, sesame, 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.

- If using any fresh produce, thoroughly rinse and pat dry
- Move oven rack to **middle** position
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a muffin tin with cooking spray
- Ingredient(s) used more than once: **cheese**



1. Prepare the Ingredients

- Trim woody ends off **asparagus**.
- Pat **chicken** dry and season both sides with a pinch of **pepper**.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 4, cooking until pork chops reach minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes. *Pork chop thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*
- If using **filet mignon** or **NY strip steak**, follow same instructions as chicken in Steps 1 and 4, cooking until steaks reach desired doneness, or 4-6 minutes per side for medium/medium-well. Rest, 3 minutes. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.*



2. Bake the Muffins

- In a mixing bowl, combine **corn muffin mix** and $\frac{1}{3}$ cup **water** until a thick batter forms. Stir in half the **cheese** (reserve remaining for topping).
- Pour muffin batter evenly into four cups in prepared muffin tin. *Cups should be filled about halfway.* Top with **bacon** and remaining cheese.
- Bake in hot oven on middle rack until cheese is golden and bacon is crispy, 14-16 minutes.
- While muffins bake, continue recipe.



4. Cook the Chicken

- Place another medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken** to hot pan. Cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Transfer chicken to a plate and tent with foil. Keep pan over medium heat.



3. Cook the Asparagus

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **asparagus**, $\frac{1}{4}$ tsp. **salt**, and $\frac{1}{4}$ tsp. **pepper** to hot pan. Stir to combine.
- Cover and cook until vibrant green and tender, 8-10 minutes, stirring every 2-3 minutes.
- *If asparagus is thinner than a pencil, check for doneness sooner.*
- Remove from burner. Cover and set aside.
- While asparagus cooks, continue recipe.



5. Make Sauce and Finish Dish

- Add 2 Tbsp. **water**, **demi-glace**, and **onion jam** to hot pan. Stir to combine and bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner and stir in **butter**.
- Plate dish as pictured on front of card, topping **chicken** with sauce and garnishing **asparagus** with **crispy onions**. Bon appétit!