



In your box

- 12 oz. Fingerling Potatoes
- 1 ½ oz. Apricot Preserves
- .6 oz. Butter
- 1 oz. Grated Parmesan
- 1 Yellow Onion
- 2 tsp. Buttermilk-Dill Seasoning
- 1 Zucchini
- 2 tsp. Grained Dijon Mustard

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Baking Sheet, Medium Non-Stick Pan

Minimum Internal Protein Temperature

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

Classic Meal Kit



Apricot Mustard Glazed Chicken

with Parmesan fingerling potatoes

NUTRITION per serving—Calories: 623, Carbohydrates: 50g, Sugar: 20g, Fiber: 6g, Protein: 49g, Sodium: 1740mg, Fat: 25g, Saturated Fat: 8g
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Prep & Cook Time

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Only half the **onion** is used in this recipe
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Remove from burner. Rest, 3 minutes.
- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **pork chops**, follow same instructions as chicken in Steps 1 and 3, cooking until pork reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes.



1. Prepare the Ingredients

- Trim **zucchini** ends and cut into ½" rounds.
- Halve **onion**. Peel and slice one half into ¼" slices. (Remaining half is yours to do with as you please!)
- Halve **potatoes** lengthwise.
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.

2. Roast the Vegetables

- Place **potatoes**, **onion** slices, and **zucchini** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, half the **Parmesan** (reserve remaining for garnish), and **seasoning blend**. Massage oil, seasoning, and cheese into vegetables.
- Spread into a single layer. Roast in hot oven until potatoes are lightly golden and zucchini is tender, 20-25 minutes.
- While vegetables roast, cook chicken.



3. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Transfer chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.



4. Make the Sauce

- Return pan used to cook chicken to medium-high heat. Add **apricot preserves**, 2 Tbsp. **water**, and **mustard** to hot pan and stir to combine. Bring to a boil.
- Once boiling, remove from burner. Stir in **butter** until combined.



5. Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** over **chicken**, and topping **vegetables** with remaining **Parmesan**. Bon appétit!