



#### In your box

- ½ tsp. Garlic Salt
- ½ oz. Grated Parmesan
- 1 fl. oz. Balsamic Fig Glaze
- 8 oz. Sliced Zucchini
- ½ oz. Sliced Almonds
- .6 oz. Garlic & Herb Cheese Spread
- 3 oz. Corn Kernels
- 4 oz. Grape Tomatoes

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, tree nuts (almonds)

#### You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan, Medium Non-Stick Pan

HOME CHEF  
**Fresh**  
AND EASY

Ready in 15

## Balsamic Fig Chicken

with zucchini and grape tomatoes

NUTRITION per serving—Calories: 497, Carbohydrates: 30g, Fat: 23g, Protein: 46g, Sodium: 1577mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry



1

### Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken breasts to hot pan, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and tent with foil.
- While chicken cooks, cook vegetables.



2

### Start the Vegetables

- Halve **tomatoes**.
- Place a large non-stick pan over medium-high heat. Add 1 Tbsp. **olive oil**, **zucchini**, tomatoes, and a pinch of **salt**. Stir occasionally until lightly browned, 3-4 minutes.



3

### Finish the Vegetables

- Add **corn**, **garlic salt**,  $\frac{1}{4}$  tsp. **salt**, and a pinch of **pepper** to pan with vegetables. Stir occasionally until vegetables are tender, 1-2 minutes.
- Remove from burner.



4

### Finish the Dish

- Crumble **cheese spread** and place on **chicken**. Top chicken with **almonds**, pressing gently to adhere.
- Plate dish as pictured on front of card, drizzling chicken with **balsamic glaze**, and topping **vegetables** with **Parmesan**. Bon appétit!