



#### In your box

- 1 oz. Shredded Parmesan Cheese
- 4 tsp. Chicken Demi-Glace
- ½ oz. Crispy Fried Onions
- .28 oz. Lemon Juice
- .3 oz. Butter
- 2 Zucchini
- 4 oz. Grape Tomatoes
- ¼ oz. Capers
- 1 ½ fl. oz. Italian Romano Dressing

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

#### You will need

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

HOME CHEF  
*Fresh*  
AND EASY

Ready in 15

## Chicken Piccata

with crispy onion-topped tomatoes and zucchini

NUTRITION per serving—Calories: 566, Carbohydrates: 22g, Fat: 32g, Protein: 46g, Sodium: 1609mg.

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

10-15 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



### Prepare the Ingredients

- Trim **zucchini** ends and cut into ½" slices.
- Pat **chicken** dry, and season both sides a pinch of **salt** and **pepper**.



### Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook until browned and pork reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate. Reserve pan; no need to wipe clean.
- While chicken cooks, cook vegetables.



### Cook the Vegetables

- Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **tomatoes**, and **zucchini** to hot pan. Stir occasionally until lightly browned and tender, 4-5 minutes.
- Remove from burner. Stir in **dressing** and **Parmesan** until combined.



### Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add **demi-glace**, ¼ cup **water**, and **capers** to hot pan. Bring to a boil while stirring occasionally.
- Once boiling, remove from burner. Stir in **butter** and **lemon juice** until combined.
- Plate dish as pictured on front of card, topping **chicken** with sauce and garnishing **vegetables** with **crispy onions**. Bon appétit!