



In your box

12 oz. Yukon Potatoes
1 oz. Roasted Garlic & Herb Butter
1 Shallot
1 oz. Light Cream Cheese
¼ oz. Parsley
¾ oz. Smoked Almonds
¼ cup Italian Panko Blend
1 oz. Goat Cheese
8 oz. Asparagus

Customize It Options

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

*Contains: milk, wheat, soy, tree nuts (almonds)

You will need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, Mixing Bowl



Smoked Almond and Herbed Goat Cheese Stuffed Chicken Breast

with roasted potatoes and asparagus

NUTRITION per serving—Calories: 734, Carbohydrates: 47g, Fat: 37g, Protein: 49g, Sodium: 1379mg.
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

50-60 min.

Cook Within

5 days

Difficulty Level

Intermediate

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
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Peel and halve **shallot**. Slice halves into thin strips.
- Mince **parsley**, leaves and stems.
- Coarsely chop **almonds**.
- Trim woody ends off **asparagus**.
- Halve **potatoes** and cut into ½" pieces.



2

Prepare the Chicken

- Place **panko** on a plate or a shallow bowl. In a mixing bowl, combine **cream cheese**, **goat cheese**, **almonds**, **parsley**, and a pinch of **pepper**. Form into two evenly-sized logs.
- Pat **chicken breasts** dry. Cover chicken with plastic wrap and pound with a heavy object to an even ¼" thickness. Remove plastic wrap and season chicken on both sides with a pinch of **salt** and pepper.
- Place cheese log on center of chicken. Starting at the narrow end, gently roll chicken up. *Don't worry if the chicken tears.*
- Place chicken on panko and roll until evenly coated. Set aside rolled chicken, seam-side down.



3

Start the Potatoes

- Place **potatoes** on one side of prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into potatoes.
- Spread into a single layer on their side. Roast in hot oven, 15 minutes.
- Remove from oven. Potatoes will finish cooking in a later step.
- While potatoes roast, cook chicken.



4

Cook the Chicken

- Heat 2 tsp. **olive oil** in a medium non-stick pan over medium heat.
- Add **chicken** to hot pan, seam side down. Cook until chicken reaches a minimum internal temperature of 165 degrees, 6-9 minutes per side.
- Lower heat to **medium-low** if chicken gets too brown. Add **more oil** if needed.
- Remove from burner. Remove chicken to a plate and tent with foil.



5

Finish Potatoes and Finish Dish

- Add **asparagus** and **shallot** to empty side of baking sheet and carefully toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. *Use a utensil! Baking sheet will be hot.*
- Roast again until **potatoes** are fork-tender, 8-10 minutes.
- Plate dish as pictured on front of card, topping potatoes with **garlic and herb butter**. Bon appétit!