



### In your box

- 2 Garlic Cloves
- 6 oz. Cremini Mushrooms
- ¼ oz. Parsley
- 2 oz. Flour
- 6 oz. Campanelle Pasta
- 4 fl. oz. Marsala Wine
- 2 tsp. Chicken Broth Concentrate
- 1 oz. Butter

### Customize It Options

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

\*Contains: milk, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray  
Medium Pot, Baking Sheet, Medium Non-Stick Pan, Colander



Customer Favorite

## Classic Chicken Marsala

with buttery garlic mushroom sauce

NUTRITION per serving—Calories: 870, Carbohydrates: 96g, Fat: 24g, Protein: 55g, Sodium: 1645mg.

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

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 **400 degrees**
- Bring a medium pot of **lightly salted water** to a boil
- Prepare a baking sheet with foil and cooking spray

### Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 1, 2 and 3, searing undisturbed until browned, 2-3 minutes per side, then roast until steaks reach minimum internal temperature, 10-12 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

### Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and coarsely chop **parsley**.
- Mince **garlic**.
- Pat **chicken breasts** dry, and season both sides with ½ tsp. **salt** and a pinch of **pepper**.



2

### Dredge and Sear the Chicken

- Place **flour** in a shallow bowl or on a plate. Add **chicken** and flip until coated, pressing gently to adhere.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add chicken to hot pan. Cook until golden brown, 2-3 minutes per side.
- Remove from burner.



3

### Roast the Chicken

- Transfer **chicken** to prepared baking sheet.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Reserve pan; no need to wipe clean.
- While chicken roasts, cook pasta.



4

### Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Toss or gently combine with ½ tsp. **olive oil**. Cover and set aside.
- While pasta cooks, make sauce.



5

### Prepare Sauce and Finish Dish

- Return pan used to sear chicken to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan. Stir constantly until fragrant, 30 seconds.
- Add **mushrooms** and cook until slightly softened, 2-3 minutes.
- Add **Marsala wine**, **chicken base**, and **pasta cooking water** and bring to a simmer. Once simmering, stir occasionally until liquid is reduced by half, 5-8 minutes.
- Remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping **pasta** with sauce. Garnish entire meal with **parsley**. Bon appétit!