



In your box

- ½ oz. Roasted Pecans
- 6 Chive Sprigs
- 1 Shallot
- 1 oz. Butter
- 2 tsp. Chicken Demi-Glace
- ½ oz. Light Brown Sugar
- 1 tsp. Herbes de Provence
- 2 tsp. Savory Seasoning
- 12 oz. Carrot

Customize It Options

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

*Contains: milk, tree nuts (pecans)

You will need

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



Herbes de Provence Chicken
with brown sugar-glazed carrots and pecans

NUTRITION per serving—Calories: 580, Carbohydrates: 31g, Fat: 33g, Protein: 41g, Sodium: 1696mg.
 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	Cook Within	Difficulty Level	Spice Level
35-45 min.	5 days	Expert	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**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**

Customize It Instructions

- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 3, searing 2-3 minutes per side, then roasting until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes. Rest 3 minutes, then halve to serve.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 3, searing 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 10-12 minutes. Rest 3 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel, trim, and cut **carrot** into ½" slices on an angle.
- Coarsely chop **pecans**, if whole.
- Mince **chives**.
- Peel and mince **shallot**.
- Pat **chicken** dry, and season both sides with **savory seasoning blend** and a pinch of **salt**.



2

Cook the Carrot

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **carrot** to hot pan and stir occasionally until starting to brown, 4-6 minutes.
- Add ½ cup **water**, half the **butter** (reserve remaining for sauce), **brown sugar**, ¼ tsp. **salt**, and a pinch of **pepper**. Reduce heat to medium-low. Cover, and stir occasionally until liquid is mostly evaporated and carrots are tender, 10-15 minutes.
- Uncover, and bring to a simmer. Once simmering, cook until liquid thickens to coat carrots, 2-3 minutes.
- Remove from burner.
- While carrots cook, cook chicken.



3

Cook the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook until browned, 2-3 minutes per side.
- Transfer chicken to prepared baking sheet. Reserve pan; no need to wipe clean.
- Roast in hot oven until browned and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- While chicken roasts, make sauce.



4

Make the Sauce

- Return pan used to cook chicken to medium heat and add 1 tsp. **olive oil**. Add **shallot** to hot pan and stir occasionally until tender, 2-3 minutes.
- Stir in ¼ cup **water**, **demi-glace**, **herbes de Provence**, and a pinch of **salt** and **pepper**. Bring to a boil.
- Once boiling, stir constantly until thickened slightly, 2-3 minutes.
- Remove from burner and swirl in remaining **butter**.



5

Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** over **chicken**, and garnishing **carrots** with **pecans** and **chives**. Bon appétit!