



In your box

- 1 fl. oz. Coarse Black Pepper
- 12 oz. Yukon Potatoes
- 4 tsp. Chicken Demi-Glace Concentrate
- 8 oz. Broccoli Florets
- 2 oz. Light Cream Cheese
- 4 oz. Cremini Mushrooms
- .6 oz. Butter
- ½ fl. oz. Truffle Oil

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Colander, Medium Non-Stick Pan, Baking Sheet, Medium Pot

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



Chicken with Peppercorn-Mushroom Gravy and truffle mashed potatoes

NUTRITION per serving—Calories: 649, Carbohydrates: 46g, Sugar: 7g, Fiber: 6g, Protein: 47g, Sodium: 1647mg, Fat: 32g, Saturated Fat: 10g
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

45-55 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes.
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cream cheese, coarse black pepper**



1. Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks. Bring a medium pot with potato chunks covered by **water** to a boil. Cook until fork-tender, 14-18 minutes.
- Reserve $\frac{1}{2}$ cup **potato cooking water**. Drain potatoes in a colander and return to pot.
- Add **butter**, half the **cream cheese** (reserve remaining for sauce), $\frac{1}{2}$ tsp. **salt**, and half the potato cooking water. Mash until mostly smooth. *If too thick, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Stir in half the **truffle oil**. Taste, and add more, if desired. Cover and set aside.
- While potatoes cook, roast broccoli.



2. Roast the Broccoli

- Cut **broccoli** into bite-sized pieces.
- Place broccoli on prepared baking sheet and toss with 2 tsp. **olive oil** and a pinch of **salt** and **pepper**.
- Spread into a single layer and roast in hot oven until browned and fork-tender, 14-16 minutes.
- *If broccoli finishes before rest of meal, tent with foil.*
- While broccoli roasts, prepare ingredients.

Customize It Instructions

- If using **NY strip steak**, follow same instructions as chicken in Steps 3 and 4, cooking until steak reaches minimum internal temperature, 5-7 minutes per side. Rest, 3 minutes. .



3. Prepare the Ingredients

- Cut **mushrooms** into $\frac{1}{4}$ " slices.
- Pat **chicken breasts** dry, and season both sides with a pinch of **coarse black pepper** (reserve remaining for sauce).



4. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 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 from burner. Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.



5. Make Gravy and Finish Dish

- Return pan used to cook chicken to medium heat and add 1 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until softened, 4-5 minutes.
- Add $\frac{1}{4}$ cup **water**, **demi-glace**, remaining **cream cheese**, and two pinches of reserved **coarse black pepper**. Bring to a simmer.
- Once simmering, stir occasionally until thickened and creamy, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with gravy. Bon appétit!