



### In your box

- ½ cup Panko Breadcrumbs
- 4 oz. Cremini Mushrooms
- 2 tsp. Chicken Demi-Glace Concentrate
- 1 oz. Light Cream Cheese
- ½ tsp. Garlic Salt
- 1 tsp. Garlic Pepper
- 12 oz. Red Potatoes
- 1 oz. Goat Cheese
- 2 Green Onions

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 14 oz. Pork Tenderloin

\*Contains: milk, wheat

### You will need

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

### Minimum Internal Protein Temperature

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

## Classic Meal Kit



# Chicken Scallopini and Mushroom Gravy

with roasted garlic and goat cheese potatoes

NUTRITION per serving—Calories: 676, Carbohydrates: 57g, Sugar: 6g, Fiber: 4g, Protein: 49g, Sodium: 1702mg, Fat: 31g, Saturated Fat: 7g  
 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  
**40-50 min.**

Cook Within  
**5 days**

Difficulty Level  
**Expert**

Spice Level  
**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray



### 1. Roast the Potato Wedges

- Cut **potato** into ½" wedges.
- Place potato wedges on prepared baking sheet and toss with 2 tsp. **olive oil**, **garlic salt**, and **garlic pepper**. Gently massage oil and seasoning into potato wedges.
- Spread into a single layer and roast in hot oven until browned and tender, 25-27 minutes, flipping once halfway through.
- While potato wedges roast, prepare ingredients.



### 2. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.

### Customize It Instructions

- If using **pork tenderloin**, pat dry and slice into medallions, ¾"-thick. Season all over with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 5, cooking until pork reaches minimum internal temperature, 3-5 minutes per side.



### 3. Prepare the Chicken

- Place **panko** on a plate or in a shallow bowl.
- Cover **chicken** with plastic wrap and pound with a heavy object to an even ½" thickness.
- Remove plastic wrap and place chicken in panko. Flip chicken to coat both sides, pressing gently to adhere.



### 4. Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat and add 2 Tbsp. **olive oil**.
- Carefully add **chicken** to hot pan and cook until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 4-6 minutes per side.
- Transfer chicken to towel-lined plate. While chicken cooks, make sauce.



### 5. Make Sauce and Finish Dish

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **mushrooms** and **white portions of green onions** to hot pan and stir occasionally until browned, 4-6 minutes.
- Add ¼ cup **water**, **cream cheese**, **demi-glace**, and a pinch of **salt** and **pepper**. Bring to a simmer, stirring occasionally. Once simmering, stir until smooth and slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce, and garnishing **potatoes** with **goat cheese** (crumbling with your hands, if needed) and **green portions of green onions**. Bon appétit!