



### In your box

- 2 Russet Potatoes
- 1 oz. Black Truffle Butter
- 2 Zucchini
- ¼ oz. Parsley
- 2 oz. Sour Cream
- 1 oz. Shredded Parmesan Cheese
- 2 Garlic Cloves
- 1 Puff Pastry Dough Square
- 2 oz. Roasted Red Tomatoes

### Customize It Options

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

\*Contains: milk, wheat

### You will need

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

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef		Ground Pork	
<b>165°</b>	Chicken		Ground Turkey	

Culinary Collection



## Roasted Tomato and Parmesan Chicken

with truffled mashed potatoes and zucchini

NUTRITION per serving—Calories: 785, Carbohydrates: 55g, Sugar: 8g, Fiber: 6g, Protein: 52g, Sodium: 1586mg, Fat: 39g, Saturated Fat: 16g  
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

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use
- Ingredient(s) used more than once: **Parmesan**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



### 1. Make the Mashed Potatoes

- Peel and 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 ¼ cup potato cooking water. Drain potatoes in a colander and return to pot.
- Add **sour cream**, **truffle butter** ¼ tsp, **salt**, and a pinch of **pepper**. Mash until smooth. *If too thick, add reserved potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes cook, roast chicken.



### 2. Roast the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **pepper**.
- Remove **puff pastry** from refrigerator and halve.
- Place **chicken breasts** on prepared baking sheet and wrap each with a puff pastry half, tucking ends under chicken. Top puff pastry with half the **Parmesan** (reserve remaining for garnish).
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While chicken roasts, prepare ingredients.

## Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Step 2, roasting until steaks reach minimum internal temperature, 12-16 minutes.
- If using **filets mignon**, follow same instructions as chicken in Step 2, roasting until filets reach minimum internal temperature, 14-18 minutes.



### 3. Prepare the Ingredients

- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Mince **parsley**, leaves and stems.
- Coarsely chop **tomatoes**.
- Mince **garlic**.



### 4. Cook the Zucchini

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **zucchini**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan.
- Stir occasionally until lightly browned and tender, 4-5 minutes.
- Remove from burner.



### 5. Prepare Tomatoes and Finish Dish

- Place a small non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **tomatoes** and **garlic** to hot pan. Stir often until garlic is fragrant, 1-2 minutes.
- Remove from burner and stir in **parsley** and a pinch of **salt** and **pepper** until combined.
- Plate as pictured on front of card, topping **chicken** with tomatoes and remaining **Parmesan**. Bon appétit!