



### In your box

- 2 oz. Baby Spinach
- 4 oz. Grape Tomatoes
- 2 oz. Shredded Mozzarella
- 12 oz. Yukon Potatoes
- ½ tsp. Garlic Salt
- 1 oz. Shredded Parmesan Cheese
- 2 Tbsp. Basil Pesto

### Customize It Options

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

\*Contains: milk

### You will need

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

### Minimum Internal Protein Temperature

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

Classic Meal Kit



## Caprese Chicken Paillard

with garlic Parmesan potatoes

NUTRITION per serving—Calories: 654, Carbohydrates: 40g, Sugar: 5g, Fiber: 4g, Protein: 54g, Sodium: 1722mg, 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

40-50 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 generously coat with **cooking spray**



### 1. Roast the Potatoes

- Halve **potatoes** and cut into 1/4" slices.
- Place potatoes on prepared baking sheet and toss with 1 Tbsp. **olive oil** and **garlic salt**. Massage oil and garlic salt into potatoes.
- Spread into a single layer and roast in hot oven, 20 minutes.
- Carefully remove from oven and top with **Parmesan**. Roast again until golden brown and tender, 5-7 minutes.
- While potatoes roast, prepare topping.



### 2. Prepare the Topping

- Coarsely chop **spinach**.
- Halve **tomatoes**.
- Place a large non-stick pan over medium heat and add 1 tsp. **olive oil**. Add tomatoes to hot pan and stir occasionally until softened, 1-2 minutes.
- Add spinach and cook until wilted, 1-2 minutes.
- Season with a pinch of **salt** and **pepper** and remove from burner. Transfer topping to a plate. Wipe pan clean and reserve.



### 3. Prepare the Chicken

- Pat **chicken breasts** dry.
- On a clean work surface, cover chicken with plastic wrap. You may also use a gallon freezer bag. Using a heavy object, gently pound to a uniform thickness of 1/4".
- Season chicken on both sides with a pinch of **salt**.



### 4. Cook the Chicken

- Return pan used to make topping to medium-high heat and add 2 tsp. **olive oil**. Add pounded **chicken** to hot pan and cook undisturbed until browned, 2-3 minutes on one side.
- Flip chicken and top evenly with **topping**, then **mozzarella**. Cover, and cook until cheese is melted and chicken reaches a minimum internal temperature of 165 degrees, 3-4 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **pesto**. Bon appétit!