



In your box

- 8 oz. Cremini Mushrooms
- 1 oz. Crispy Fried Onions
- 8 oz. Green Beans
- ½ oz. Flour
- 4 fl. oz. Cream Sauce Base

Customize It Options

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

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Mixing Bowl, 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



Crispy Onion-Crusted Chicken

with creamy mushroom sauce and green beans

NUTRITION per serving—Calories: 554, Carbohydrates: 26g, Sugar: 7g, Fiber: 3g, Protein: 46g, Sodium: 1517mg, Fat: 32g, Saturated Fat: 12g
 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

35-45 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 **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **mushrooms**



1. Prepare the Ingredients

- Coarsely chop **crispy onions**.
- Cut two **mushrooms** into ¼" dice. Cut remaining mushrooms into ¼" slices, keeping diced and sliced mushrooms separate.
- Trim ends off **green beans**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.



2. Coat the Chicken

- Stir together **flour** and ¼ cup **water** in a mixing bowl until completely combined.
- Place **chicken breasts** on prepared baking sheet and lightly brush or spoon tops with flour-water mixture. Top with **crispy onions**, pressing gently to adhere.

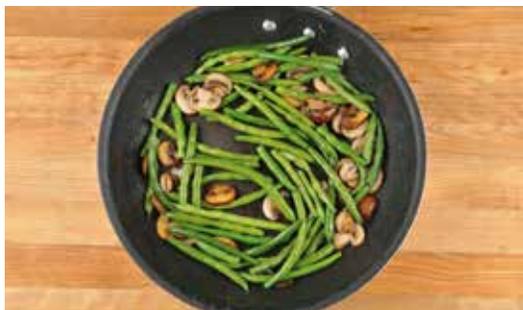
Customize It Instructions

- If using **sirloin**, follow same instructions as chicken in Steps 1, 2, and 3, roasting in hot oven until steaks reach minimum internal temperature, 12-16 minutes. Rest, 3 minutes.
- If using **filets mignon**, follow same instructions as chicken in Steps 1, 2, and 3, roasting in hot oven until filets reach minimum internal temperature, 14-18 minutes. Rest, 3 minutes.



3. Roast the Chicken

- Roast in hot oven until golden brown and **chicken** reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While chicken roasts, cook vegetables.



4. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **green beans**, ¼ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Stir occasionally until tender, 4-7 minutes.
- Add 2 tsp. **olive oil** and **sliced mushrooms** to hot pan. Stir occasionally until browned, 3-5 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Transfer vegetables to a plate and tent with foil. Reserve pan; no need to wipe clean.



5. Make Sauce and Finish Dish

- Return pan used to cook vegetables to medium-high heat. Add 1 tsp. **olive oil** and **diced mushrooms** to hot pan. Stir occasionally until lightly browned, 2-4 minutes.
- Add **cream base** and bring to a boil. Once boiling, stir often until slightly thickened, 1-2 minutes.
- Season with a pinch of **salt** and **pepper**. Remove from burner.
- Plate dish as pictured on front of card, spooning sauce on **chicken**. Bon appétit!