



In your box

- 12 oz. Red Potatoes
- 2 tsp. Chicken Demi-Glace Concentrate
- 2 oz. Baby Spinach
- 1 Lemon
- 1 Puff Pastry Dough Square
- ½ tsp. Garlic Salt
- ¼ cup Panko Breadcrumbs
- 8 oz. Broccoli Florets
- 1 oz. Light Cream Cheese

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
- 12 oz. Filets Mignon

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 2 Medium Non-Stick Pans, Baking Sheet, Mixing Bowl

Minimum Internal Protein Temperature

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

Culinary Collection



Chicken en Croûte and Florentine Cream Sauce

with broccoli and crispy garlic potatoes

NUTRITION per serving—Calories: 652, Carbohydrates: 63g, Sugar: 7g, Fiber: 8g, Protein: 49g, Sodium: 1631mg, Fat: 26g, Saturated Fat: 6g
 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

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**
- Prepare a baking sheet with foil and cooking spray
- Refrigerate **puff pastry** until ready to use



Customize It Instructions

- If using **filets mignon**, follow same instructions as chicken in Steps 2 and 3, searing until browned, 2-3 minutes per side, then roasting until steak reaches minimum internal temperature, 7-9 minutes. Rest, 3 minutes. Cook **puff pastry** separately on baking sheet until golden brown, 18-20 minutes. Serve alongside steaks.

1. Prepare the Ingredients

- Slice **potatoes** into thin rounds.
- Coarsely chop **spinach**
- Cut **broccoli** into bite-sized pieces.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- In a mixing bowl, combine potatoes, **garlic salt**, **panko**, and a pinch of **pepper**.
- Pat **chicken** dry, and season both sides with a pinch of pepper.

2. Start the Chicken and Potatoes

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken breasts** to hot pan and sear until browned, 2-3 minutes per side.
- Transfer chicken to one side of prepared baking sheet. Reserve pan; no need to wipe clean.
- Remove **puff pastry** from refrigerator and remove any paper. Using the tip of a knife, draw diagonal lines on pastry, about ½" apart. Draw another set of diagonal lines crosswise from the first. Halve pastry diagonally. Wrap chicken in puff pastry halves, lined side up. Tuck pastry ends under chicken.
- Arrange **potato slices** in a single layer on other half of baking sheet (some overlap is OK).



3. Finish the Chicken and Potatoes

- Roast in hot oven until **potatoes** are crispy, **puff pastry** is golden-brown, and **chicken** reaches a minimum internal temperature of 165 degrees 18-20 minutes.
- While chicken and potatoes roast, cook broccoli.

4. Cook the Broccoli

- Place another medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **broccoli** and a pinch of **salt** and **pepper** to hot pan. Cover, and cook until water is almost completely evaporated, 5-6 minutes.
- Uncover, and stir occasionally until tender, 2-3 minutes.
- Remove from burner.

5. Make Sauce and Finish Dish

- Return pan used to sear chicken to medium heat and add 1 tsp. **olive oil**. Add **spinach** to hot pan and stir occasionally until wilted, 2-3 minutes.
- Add 2 Tbsp. **water**, **cream cheese**, **demi-glace**, and pinch of **salt** and **pepper** and stir constantly until combined. Bring to a simmer. Once simmering, stir constantly until slightly thickened, 1-2 minutes.
- Stir in 1 tsp. **lemon juice** and ½ tsp. **lemon zest** (add more to taste). Remove from burner and rest until thickened, 1-2 minutes.
- Plate dish as pictured on front of card, placing **chicken** on sauce. Squeeze **lemon wedges** over to taste. Bon appétit!