



### In your box

- 2 Garlic Cloves
- 6 oz. Cremini Mushrooms
- ¼ oz. Parsley
- ¼ oz. Flour
- 6 oz. Campanelle Pasta
- 4 fl. oz. Marsala Wine
- 2 tsp. Chicken Broth Concentrate
- 1 oz. Butter

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (1 Steak, Serves 2)
- 12 oz. Salmon Fillets
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Medium Non-Stick Pan, Colander

### Minimum Internal Protein Temperature

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

## Classic Meal Kit



# Classic Chicken Marsala

with buttery garlic mushroom sauce

NUTRITION per serving—Calories: 784, Carbohydrates: 78g, Sugar: 9g, Fiber: 3g, Protein: 52g, Sodium: 1645mg, Fat: 24g, Saturated Fat: 9g  
 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

**25-35 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
- Bring a medium pot of **lightly salted water** to a boil

### Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Steps 1 and 2, cooking until browned and steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **NY strip steak**, follow same instructions as chicken in Steps 1 and 2, cooking until steak reaches minimum internal temperature, 9-11 minutes per side. Rest, 3 minutes. Halve to serve.
- If using **salmon fillets**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 2, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.



### 1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and coarsely chop **parsley**.
- Mince **garlic**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



### 2. Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner. Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.



### 3. Cook the Pasta

- Once water is boiling, add **pasta** and cook until al dente, 8-10 minutes.
- Reserve ½ cup **pasta cooking water**. Drain pasta in a colander and return to pot. Gently stir in ½ tsp. **olive oil**. Cover and set aside.
- While pasta cooks, make sauce.



### 4. Prepare the Sauce

- Return pan used to sear chicken to medium heat. Add 1 tsp. **olive oil** and **garlic** to hot pan. Stir constantly until fragrant, 30 seconds.
- Add **mushrooms** and cook until slightly softened, 2-3 minutes.
- Add **flour** and stir constantly until no flour remains in pan, 30-60 seconds.
- Add **Marsala wine**, **chicken broth concentrate**, and **pasta cooking water** and bring to a simmer. Once simmering, cook until thickened, 2-3 minutes.
- Remove from burner and stir in **butter** until combined.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **pasta** with sauce. Garnish entire meal with **parsley**. Bon appétit!