



In your box

- 2 oz. Light Cream Cheese
- 6 oz. Crushed Tomatoes
- 6 oz. Cremini Mushrooms
- 5 oz. Angel Hair Pasta
- 1 oz. Lemon Garlic Herb Butter
- ¼ cup Italian Panko Blend
- .125 oz. Oregano
- 1 oz. Shaved Parmesan
- 2 Garlic Cloves

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. Duroc Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Mixing Bowl, Wire-Mesh Strainer, Large Non-Stick Pan

Minimum Internal Protein Temperature

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

Culinary Collection



Chicken Scallopini and Lemon Herb Butter

with creamy tomato and mushroom pasta

NUTRITION per serving—Calories: 911, Carbohydrates: 71g, Sugar: 8g, Fiber: 4g, Protein: 57g, Sodium: 1516mg, Fat: 40g, Saturated Fat: 13g
 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

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
- Bring 4 cups **water** to a boil in a medium pot
- Ingredient(s) used more than once: **Parmesan, oregano**



1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Stem and mince **oregano**.
- Mince **garlic**.



2. Prepare the Chicken

- Pat **chicken** dry. On a separate cutting board, cut each breast across length into three pieces. Cover pieces with plastic wrap, and gently pound with a heavy object to ½" thickness. Unwrap chicken. Season both sides with a pinch of **salt** and **pepper**.
- In a mixing bowl, combine **panko**, **Parmesan** (reserve a pinch for garnish), and a pinch of **pepper**. Crumble Parmesan into smaller pieces.
- Transfer chicken pieces to bowl with panko-Parmesan mixture, coating completely and shaking off excess. Place breaded chicken on a plate.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, cooking until browned and pork reaches minimum internal temperature, 3-4 minutes per side. Rest, 3 minutes.



3. Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 1½ Tbsp. **olive oil**. Add **chicken** to hot pan and cook on one side until golden brown, 3-4 minutes.
- Flip chicken, and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.



4. Cook the Pasta

- Once **water** is boiling, add **pasta** and stir constantly, 30 seconds.
- Then cook until al dente, 3-5 minutes.
- Reserve 1 cup **pasta cooking water**. Drain pasta in a wire-mesh strainer. Return pasta to pot and toss with 1 tsp. **olive oil**. Set aside.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms** and **oregano** (reserve a pinch for garnish) to hot pan. Stir occasionally until lightly browned, 3-5 minutes.
- Add **garlic**, half the **pasta cooking water**, and **tomatoes**. Bring to a simmer. Once simmering, stir occasionally until thickened, 3-4 minutes.
- Remove from burner and stir in **cream cheese**, ¼ tsp. **salt**, and a pinch of **pepper** until combined. *If too thick, add remaining pasta cooking water, 1 Tbsp. at a time, until desired consistency is reached.*
- Plate dish as pictured on front of card, topping **chicken** with **butter** and reserved **oregano**. Top **pasta** with sauce and reserved **Parmesan**. You may also toss pasta with sauce. Bon appétit!