



### In your box

- ½ oz. Crispy Red Peppers
- 5 oz. Asparagus
- 1 oz. Shredded Mozzarella
- 12 oz. Yukon Potatoes
- ½ tsp. Seasoned Salt Blend
- ⅔ oz. Balsamic Glaze
- ¼ cup Panko Breadcrumbs
- 2 oz. Light Cream Cheese
- .42 oz. Mayonnaise

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

\*Contains: milk, eggs, wheat

### You will need

Olive Oil, Salt, Pepper, Cooking Spray

Small Oven-Safe Casserole Dish, 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 Pepper-Crusted Chicken and Balsamic Glaze

with potato-asparagus gratin

NUTRITION per serving—Calories: 650, Carbohydrates: 49g, Sugar: 6g, Fiber: 4g, Protein: 49g, Sodium: 1554mg, Fat: 28g, Saturated Fat: 8g  
 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

45-55 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 small casserole dish with cooking spray



## Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 4, cooking until pork reaches minimum internal temperature, 5-7 minutes per side.
- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 4, cooking until steak reaches desired doneness, or 4-6 minutes per side for medium/medium-well. *Steak thickness can vary; if you receive a thinner steak, we recommend checking for doneness sooner.* Remove from burner. Rest, 3 minutes.

### 1. Prepare the Ingredients

- Trim woody ends off **asparagus** and slice into ½" pieces (leave tips intact).
- Peel and slice **potatoes** into thin rounds.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.

### 2. Cook the Potato-Asparagus Mixture

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes** to hot pan. Cover, and cook until slightly tender, 3-5 minutes.
- Uncover, and add **asparagus**, **seasoning blend**, and a pinch of **salt** and **pepper**. Stir occasionally until asparagus is lightly charred and tender, but still crisp, 2-3 minutes.
- Stir in **cream cheese**, ¼ cup **water**, and a pinch of salt. Bring to a simmer.
- Once simmering, remove from burner.



### 3. Bake the Gratin

- Transfer half the **potato-asparagus mixture** to prepared casserole dish. Top evenly with half the **cheese** and half the **panko**. Repeat layering with remaining potato-asparagus mixture, cheese, and panko. Reserve pan; no need to wipe clean.
- Bake in hot oven until cheese is melted and potatoes are tender, 17-19 minutes.
- While gratin bakes, cook chicken.



### 4. Cook the Chicken

- Return pan used to cook gratin to medium heat and add 2 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.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** evenly with **mayonnaise** and **crispy red peppers**, pressing gently to adhere. Drizzle chicken with **balsamic glaze**. Bon appétit!