



### In your box

- 3 Tomatillos
- 1 fl. oz. Honey
- 12 oz. Yukon Potatoes
- 2 oz. Shredded Mozzarella
- 🔥 1 Poblano Pepper
- ¼ cup Panko Breadcrumbs
- 4 oz. Light Cream
- 🔥 1 tsp. Taco Seasoning
- 2 Green Onions

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 10 oz. Ahi Tuna Steaks
- 12 oz. Salmon Fillets
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet,
- Medium 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	

Culinary Collection



# Chicken Breast and Charred Tomatillo Sauce

with poblano and potato gratin

NUTRITION per serving—Calories: 698, Carbohydrates: 64g, Sugar: 21g, Fiber: 5g, Protein: 50g, Sodium: 1514mg, Fat: 28g, 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

50-60 min.

Cook Within

5 days

Difficulty Level

Expert

Spice Level

Medium

## 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
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **green onions**

## Customize It Instructions

- If using **tuna**, follow same instructions as chicken in Steps 1 and 4, cooking until tuna reaches minimum internal temperature, 4-5 minutes per side. *Tuna is often enjoyed medium-rare (pink in the middle). For medium-rare, cook 1-2 minutes per side. Consuming raw or undercooked tuna may increase your risk for food-borne illness.*
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 4, cooking, skin side up first, until salmon reaches minimum internal temperature, 4-6 minutes per side.
- If using **ribeye**, follow same instructions as chicken in Steps 1 and 4, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



### 1. Prepare the Ingredients

- Peel and slice **potatoes** into thin rounds.
- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Remove husks from **tomatillos**, rinse again, and cut into ½" dice.
- Stem **poblano pepper**, seed, and cut into ½" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



### 2. Cook the Potato and Pepper Mixture

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **potato slices** to hot pan. Stir occasionally until browned and tender, 4-6 minutes.
- Add **poblano** (to taste), **seasoning blend**, ¼ tsp. **salt**, and a pinch of **pepper**. Stir occasionally until poblano begins to get tender, 2-3 minutes.
- Add **cream** and bring to a simmer. Once simmering, remove from burner.



### 3. Bake the Gratin

- Place prepared casserole dish on prepared baking sheet to catch any drips.
- Transfer half the **potato and pepper mixture** to casserole dish and top with half the **cheese** and **panko** (reserve 2 Tbsp. for topping casserole). Top with remaining potato and pepper mixture, remaining cheese, and reserved panko. Reserve pan; no need to wipe clean.
- Bake in hot oven until browned on top and potatoes are tender, 15-17 minutes.
- While gratin bakes, cook chicken.



### 4. Cook the Chicken

- Return pan used to cook potatoes and peppers to 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.



### 5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat. Add **tomatillos** to hot pan and stir occasionally until slightly charred and starting to break down, 3-4 minutes.
- Mash lightly until a chunky consistency forms. Then stir in **white portions of green onions** and a pinch of **salt** and **pepper**. Cook, 1 minute.
- Remove from burner and stir in **honey** until combined.
- Plate dish as pictured on front of card, topping **chicken** with **sauce** and garnishing **gratin** with **green portions of green onions**. Bon appétit!