



In your box

- 1 oz. Artichoke Hearts
- 2 oz. Basil & Chive Cheese Spread
- 1 Rosemary Sprig
- 4 oz. Grape Tomatoes
- 12 oz. Yukon Potatoes
- ½ cup Panko Breadcrumbs
- ¼ cup Tempura Mix
- ½ tsp. Seasoned Salt Blend
- 2 Garlic Cloves

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13½ oz. Organic Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Large Oven-Safe Non-Stick Pan

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

Culinary Collection



Herbed Cheese and Artichoke Chicken Milanese

with roasted potatoes and rosemary tomatoes

NUTRITION per serving—Calories: 813, Carbohydrates: 67g, Sugar: 6g, Fiber: 5g, Protein: 46g, Sodium: 1589mg, Fat: 40g, Saturated Fat: 11g
 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

Easy

Spice Level

Not Spicy

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes.
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **seasoning blend**



1. Prepare the Ingredients

- Cut **potatoes** into 1" dice.
- Finely chop **artichokes**.
- Halve **tomatoes**.
- Stem and mince **rosemary**.
- Thinly slice **garlic**.
- In a mixing bowl, combine artichokes and **cheese**. Set aside.
- In another mixing bowl, combine **tempura** and 4 Tbsp. **water** until a thin batter forms. If too thick, add additional water, 1 tsp. at a time, until desired consistency is reached. Set aside.



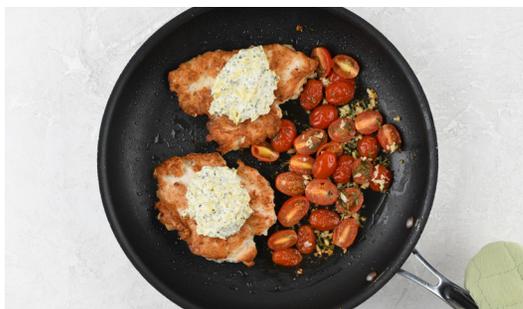
2. Roast the Potatoes

- Place **potatoes** on prepared sheet and toss with 2 tsp. **olive oil** and half the **seasoning blend** (reserve remaining for chicken).
- Spread into a single layer. Roast in hot oven until golden-brown, 18-20 minutes.
- While potatoes roast, prepare chicken.



3. Prepare the Chicken

- Pat **chicken** dry. Cover chicken with plastic wrap and pound with a heavy object to an even 1/4" thickness. Remove plastic wrap and season chicken on both sides with remaining **seasoning blend**.
- Place **panko** on a plate.
- Dip chicken in bowl with **tempura batter** and coat evenly. Transfer to plate with panko and flip until coated, pressing gently to adhere.



4. Cook the Chicken

- Place a large oven-safe non-stick pan over medium-high heat with 2 Tbsp. **olive oil**. Place **chicken** in hot oil and cook until golden brown, 4-6 minutes per side.
- Push chicken to one side and top each with a dollop of **artichoke-cheese mixture**. In empty side, combine **tomatoes**, 2 tsp. **olive oil**, **garlic**, and 1 tsp. **rosemary**. *Pan will be hot! Use a utensil.*
- Place pan in hot oven and roast until tomatoes blister and chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.



5. Finish the Dish

- Plate dish as pictured on the front of card, topping **potatoes** with **tomatoes**. Bon appétit!