

LIMITED TIME ONLY
Check Out Our Exclusive Program



skinnytaste
 with  HOME CHEF

FOR MORE INFO



In your box

- 1 Shallot
- 1 Lemon
- 4 oz. Grape Tomatoes
- 2 oz. Flour
- 5 oz. Angel Hair Pasta
- 2 tsp. Chicken Broth Concentrate
- 1 oz. Butter
- 1 oz. Capers

Customize It Options

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

*Contains: milk, wheat

You will need

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

Minimum Internal Protein Temperature

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

Classic Meal Kit



Classic Chicken Piccata
 with angel hair pasta and lemon-caper sauce

NUTRITION per serving—Calories: 785, Carbohydrates: 68g, Sugar: 9g, Fiber: 5g, Protein: 49g, Sodium: 1509mg, Fat: 34g, 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

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 8 cups **water** and 1 tsp. **salt** to a boil in a medium pot
- Ingredient(s) used more than once: **lemon zest, sauce**



1. Prepare the Ingredients

- Peel and mince **shallot**.
- Zest **lemon**, halve, and juice.
- Quarter **tomatoes**.
- Pat **chicken breasts** dry. On a separate cutting board, cut each breast into three pieces. Cover pieces with plastic wrap, and gently pound with a heavy object to 1/3" thickness.
- Remove plastic wrap. Season chicken on both sides with a pinch of **salt** and **pepper**.



2. Cook the Chicken

- Place **flour** on a plate. Dredge **chicken** in flour, shaking off excess. Place floured chicken on another plate.
- Heat a large non-stick pan over medium-high heat and add 1½ Tbsp. **olive oil**. Add chicken cutlets to hot pan and cook on one side until golden brown, 3-4 minutes.
- Flip chicken, and cook until 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.

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 2, cooking until pork reaches minimum internal temperature, 3-4 minutes on one side and 2-3 minutes on the second side. Rest, 3 minutes.



3. Cook the Pasta

- Once **water** is boiling, add **pasta** to and stir constantly, 30 seconds.
- Then cook until al dente, 3-5 minutes.
- Reserve 1 cup **pasta cooking water**. Strain pasta in a wire-mesh strainer and rinse with cold water.
- Return pasta to pot and toss with 2 tsp. **olive oil**. Set aside.



4. Make the Sauce

- Return pan used to cook chicken to medium heat.
- Add 1 tsp. **olive oil** and **shallot** to hot pan and cook until fragrant, 30-45 seconds.
- Stir in reserved **pasta cooking water**, **chicken base**, and ½ tsp. **lemon zest** (reserve remaining for garnish). Bring to a boil.
- Once boiling, stir occasionally until slightly thickened, 3-4 minutes.
- Remove from burner and swirl in **butter**.



5. Finish the Dish

- Add half the **sauce** (reserve remaining sauce in pan), **tomatoes**, and 1½ Tbsp. **lemon juice** to pot with cooked **pasta**. Toss or gently stir to combine.
- Stir **capers** into remaining sauce in pan.
- Plate dish as pictured on front of card, spooning sauce over **chicken** and garnishing with remaining **lemon zest** (to taste). Bon appétit!