



In your box

- .42 oz. Mayonnaise
- ¼ cup Panko Breadcrumbs
- 12 oz. Broccoli Florets
- 2 tsp. BBQ Spice Rub
- ½ tsp. Garlic Salt
- 3 oz. Corn Kernels
- 1½ oz. Dill Pickle Slices
- .3 oz. Butter
- 4 fl. oz. Cream Sauce Base

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 13½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

You will need

- Olive Oil, Pepper
- 2 Large Non-Stick Pans

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.

Classic Meal Kit



Crispy Chicken with Pickle Cream Sauce

and spiced corn and broccoli

NUTRITION per serving—Calories: 590, Carbohydrates: 32g, Sugar: 8g, Fiber: 6g, Protein: 44g, Sodium: 1600mg, Fat: 34g, 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

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **garlic salt**



1. Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Mince **pickles**.
- Pat **chicken breasts** dry, and season both sides with half the **garlic salt** (reserve remaining for sauce) and a pinch of **pepper**.



2. Prepare the Chicken

- Place **panko** on a plate.
- Spread **mayonnaise** on one side of chicken. Transfer chicken to plate with panko, mayonnaise side down. Press panko gently to adhere.

Customize It Instructions

- If using **mahi-mahi**, pat dry, halve, and season both sides with **garlic salt** and a pinch of **pepper**. Follow same instructions as chicken in Steps 2 and 3, coating fish and cooking until fish reaches minimum internal temperature, 3-4 minutes per side. *Fish thickness can vary; if you receive a thinner fillet, we recommend checking for doneness sooner.*



3. Cook the Chicken

- Line a plate with a paper towel.
- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **chicken** to hot pan, panko-side down, and cook undisturbed until browned, 2-3 minutes.
- Lower heat to medium-low. Flip chicken, and cook until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Remove from burner. Transfer chicken to towel-lined plate.
- While chicken cooks, cook vegetables.



4. Cook the Vegetables

- Place another large non-stick pan over medium heat and add 1 tsp. **olive oil**.
- Add **broccoli** and ¼ cup **water** to hot pan. Cover, and cook until water is almost completely evaporated, 3-4 minutes.
- Uncover, and add **corn** and **BBQ spice rub** (to taste). Stir occasionally until tender, 2-3 minutes.
- Remove from burner and stir in **butter**. Transfer vegetables to a plate. Reserve pan; no need to wipe clean.



5. Make Sauce and Finish Dish

- Return pan used to cook vegetables to medium heat.
- Add **cream base**, **pickles**, and remaining **garlic salt** to hot pan. Bring to a simmer.
- Once simmering, remove from burner.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!