



In your box

- 1 oz. Crispy Fried Onions
- 1 oz. Butter
- 3 oz. Corn Kernels
- 2 tsp. Savory Seasoning
- 1 ½ fl. oz. Apple Cider
- ½ fl. oz. Honey
- 2 tsp. Chicken Demi-Glace Concentrate
- 2 Zucchini
- 2 tsp. Grained Dijon Mustard

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (1 Steak, Serves 2)
- 12 oz. Pork Tenderloin Medallions
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan,
- Large Non-Stick Pan

Minimum Internal Protein Temperature

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

15 Minute Meal Kit



Apple Cider Chicken

with zucchini & corn

NUTRITION per serving—Calories: 581, Carbohydrates: 34g, Sugar: 14g, Fiber: 3g, Protein: 44g, Sodium: 1734mg, Fat: 31g, 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

15 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
- Ingredient(s) used more than once: **seasoning blend**

Customize It Instructions

- If using **pork medallions**, follow same instructions as chicken in Step 1, cooking until pork reaches minimum internal temperature, 3-5 minutes per side. Rest, 3 minutes. *Medallion thickness can vary; if you receive a thinner medallion, we recommend checking for doneness sooner.*
- If using **whole pork tenderloin**, pat dry and, on a separate cutting board, slice into medallions, about ¾"-thick. Follow same instructions as above.
- If using **ribeye**, follow same instructions as chicken in Step 1, cooking until steak reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. Halve to serve.



1. Cook the Chicken

- Pat **chicken** dry, and season both sides with half the **seasoning blend** (reserve remaining for vegetables) and a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add chicken to hot pan and cook undisturbed until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side, covering pan after flipping chicken.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While chicken cooks, prepare ingredients.



2. Prepare the Ingredients

- Trim **zucchini** ends and cut into ¼" rounds on an angle.
- Divide **butter** into quarters.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **zucchini** to hot pan and stir occasionally until browned, 4-5 minutes.
- Add **corn**, remaining **seasoning blend**, and ¼ tsp. **salt**. Stir occasionally until vegetables are tender, 2-3 minutes.
- Remove from burner.



4. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat. Add **apple cider**, **honey**, **mustard**, and **demi-glace** to hot pan and stir until combined. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner. Stir in **butter**, one piece at a time, until melted and smooth.
- Plate dish as pictured on front of card, drizzling **sauce** over **chicken**, and garnishing **vegetables** with **crispy onions**. Bon appétit!