



In your box

- 2 oz. Shredded Swiss Cheese
- 2 oz. Baby Spinach
- 1 oz. Grated Parmesan
- 1 oz. White Cooking Wine
- .3 oz. Butter
- 4 tsp. Chicken Demi-Glace Concentrate
- 1 Shallot
- 12 oz. Red Potatoes
- 2 oz. Light Cream Cheese

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
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

You will need

Olive Oil, Salt, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan, Mixing Bowl

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



Chicken and Caramelized Shallot Demi Sauce

with spinach and potato gratin

NUTRITION per serving—Calories: 737, Carbohydrates: 48g, Sugar: 8g, Fiber: 4g, Protein: 59g, Sodium: 1470mg, Fat: 36g, Saturated Fat: 14g
 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

45-55 min.

Cook Within

5 days

Difficulty Level

Expert

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 **400 degrees**. Let preheat, at least 10 minutes.
- Prepare a baking sheet with foil
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **cheese mixture**

Customize It Instructions

- 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.
- If using **ahi 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.*



1. Prepare the Ingredients

- Cut **potatoes** into ¼" slices.
- Peel **shallot** and cut into ¼" dice.
- Combine **Parmesan** and **Swiss** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2. Start the Gratin

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes** and a pinch of **salt** to hot pan. Stir occasionally until starting to soften, 4-5 minutes.
- Stir in **cream cheese** and ½ cup **water** and bring to a boil.
- Once boiling, remove from burner. Stir in **spinach** and half the **cheese mixture** (reserve remaining for topping).



3. Finish the Gratin

- Transfer **potato mixture** to prepared casserole dish. Cover with foil and place on prepared baking sheet to catch any drips.
- Bake in hot oven, 30 minutes.
- Carefully remove from oven. Remove foil and top with remaining **cheese mixture**. Bake again until cheese is bubbling and lightly browned, 4-6 minutes.
- While gratin bakes, cook chicken.



4. Cook the Chicken

- Place a medium non-stick pan over 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 chicken to a plate and tent with foil. Wipe pan clean and reserve.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-low heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir often until shallot begins to brown, 3-4 minutes.
- Add ¼ cup **water** and stir occasionally until evaporated, 4-5 minutes.
- Add **wine** to hot pan and cook until liquid is reduced by half, 1-2 minutes. *Adding alcohol to a hot pan may cause some flames; use caution.*
- Stir in **demi-glace** and bring to a simmer. Once simmering, remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!