



In your box

- 1 Red Onion
- 1 oz. Grated Parmesan
- 12 oz. Yukon Potatoes
- 8 oz. Carrot
- 6 Chive Sprigs
- 4 fl. oz. Cream Sauce Base
- .46 oz. Brown Sugar
- .3 oz. Butter
- 2 tsp. Chicken Demi-Glace Concentrate

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice New York Strip Steak
- 12 oz. Salmon Fillets
- 12 oz. Boneless Pork Chops

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, Salt, Pepper, Cooking Spray

Baking Sheet, Small Oven-Safe Casserole Dish, Medium Pot, Colander, Medium 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.

Classic Meal Kit



Parisian Bistro Chicken

with dauphinoise potatoes and carrots

NUTRITION per serving—Calories: 660, Carbohydrates: 61g, Sugar: 18g, Fiber: 7g, Protein: 47g, Sodium: 1590mg, Fat: 26g, 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

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 and cooking spray
- Prepare a casserole dish with cooking spray. *For best results, use a 1 ½-2 ½ cup capacity dish.*
- Only half the **onion** is used in this recipe
- Ingredient(s) used more than once: **onion, cheese**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until pork reaches minimum internal temperature, 6-8 minutes. Rest, 3 minutes.
- If using **NY strip steaks**, follow same instructions as chicken in Steps 1 and 3, searing until browned, 2-3 minutes per side, then roasting until steaks reach minimum internal temperature, 6-8 minutes. Rest, 3 minutes.
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 3, searing, skin-side up first, until browned, 2-3 minutes on one side, then roasting, seared side up, until salmon reaches minimum internal temperature, 7-10 minutes.



1. Start Potatoes and Prepare Ingredients

- Slice **potatoes** into thin rounds. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until softened, 10-12 minutes.
- Drain potatoes in a colander and return to pot.
- While potatoes cook, peel, trim, and cut **carrot** on an angle into ¼" slices.
- Mince **chives**.
- Halve and peel **onion** and mince one half. (The rest is yours to use as you please!)
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2. Bake the Dauphinoise Potatoes

- Add **cream base**, **onion** (reserve 1 Tbsp. for sauce), half the **cheese** (reserve remaining for topping), and a pinch of **salt** and **pepper** to pot with **potatoes**. Gently stir to combine.
- Transfer potatoes to prepared casserole dish. *You may also use a small oven-safe pan, including a cast iron pan.* Top with remaining cheese. Wipe pot clean and reserve.
- Bake in hot oven until cheese browns, 18-20 minutes.
- While potatoes bake, cook chicken.



3. Cook the Chicken

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium-high heat.
- Add **chicken** to hot pan and cook until golden brown, 2-3 minutes per side.
- Transfer chicken to prepared baking sheet. Reserve pan; no need to wipe clean.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Rest cooked chicken, at least 5 minutes.
- While chicken roasts, cook carrot.



4. Cook the Carrot

- Return pot used to cook potatoes to medium heat. Add ½ cup **water**, **carrot**, **brown sugar**, **butter**, and a pinch of **salt** and **pepper** to hot pot. Bring to a simmer.
- Once simmering, cover, and cook until lightly glazed, 5-7 minutes.
- Uncover, and increase heat to medium-high. Stir often until carrot is tender, 6-8 minutes.
- Remove from burner.



5. Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat.
- Add 1/3 cup **water**, **demi-glace**, and remaining **onion** to hot pan. Bring to a simmer.
- Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **chicken** on **sauce**, and garnishing **potatoes** and **carrot** with **chives**. Bon appétit!