



In your box

- .6 oz. Butter
- 4 fl. oz. Cream Sauce Base
- 2 Green Onions
- 2 Russet Potatoes
- 6 fl. oz. Canola Oil
- .84 oz. Mayonnaise
- 3 oz. Corn Kernels
- ¼ cup Chicken Breading

Customize It Options

- 12 oz. Boneless Skinless Chicken Breasts
- 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
- 2 Small Pots, Colander, Medium Pan, 2 Mixing Bowls

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



Farmhouse Fried Chicken

with mashed potatoes, green onion gravy, and corn

NUTRITION per serving—Calories: 890, Carbohydrates: 55g, Sugar: 5g, Fiber: 5g, Protein: 42g, Sodium: 1510mg, Fat: 56g, Saturated Fat: 16g
 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

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
- Ingredient(s) used more than once: **butter, cream base, green onions**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Steps 2 and 3, frying until pork reaches minimum internal temperature, 4-6 minutes per side. Rest, 3 minutes. *Pork thickness can vary; if you receive a thinner chop, we recommend checking for doneness sooner.*



1. Make the Mashed Potatoes

- Cut **potatoes** into ½" pieces.
- Bring a small pot with potato pieces and enough **water** to cover to a boil. Reduce to a simmer and cook until fork-tender, 12-15 minutes.
- Drain potatoes in a colander and return to pot. Add half the **butter**, ¼ the **cream base** (reserve remaining of each for gravy), and ½ tsp. **olive oil**. Mash until desired consistency is reached. Cover and set aside.
- While potatoes cook, prepare ingredients.



2. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle.
- Heat **canola oil** in a medium pan over medium heat, 5 minutes.
- While oil heats, pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.
- Combine **mayonnaise** and 2 tsp. **water** in a mixing bowl. Place **chicken breading** in another mixing bowl.
- Dip one chicken breast in mayonnaise-water mixture, covering completely. Then coat completely in chicken breading, shaking off any excess. Repeat with second chicken breast.



3. Fry the Chicken

- Line a plate with a paper towel.
- Test **oil** temperature by adding a pinch of **chicken breading** to it. It should sizzle gently. If it browns immediately, turn heat down and let oil cool. If it doesn't brown, increase heat.
- Lay **chicken breasts** away from you in hot oil and flip every 3-5 minutes until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 10-14 minutes.
- Transfer chicken to towel-lined plate. Rest, at least 5 minutes.
- While chicken rests, cook corn.



4. Cook the Corn

- Place another small pot over medium heat.
- Add 1 tsp. **olive oil** and **corn** to hot pot. Stir occasionally until warmed through, 4-5 minutes.
- Transfer corn to a plate and season with a pinch of **salt** and **pepper**. Wipe pot clean and reserve.



5. Make Gravy and Finish Dish

- Return pot used to cook corn to medium heat.
- Add **green onions** (reserve a pinch for garnish) and remaining **cream base** to hot pot. Bring to a simmer. Once simmering, stir often until slightly thickened, 3-5 minutes.
- Remove from burner and stir in remaining **butter** and a pinch of **pepper**.
- *If desired, cut chicken into ½" thick slices.*
- Plate dish as pictured on front of card, pouring gravy over **chicken** and garnishing **potatoes** with reserved green onions. Bon appétit!