



NUTRITION *per serving* 12g carbohydrates 32g fat 64g protein 1320mg sodium | calorie-conscious, carb-conscious



Calories
617



Prep & Cook Time
30-40 min.



Cook Within
5 days



Difficulty
Easy



Spice Level
Not Spicy



HOME CHEF

Piedmont Chicken Breast

with fresh mozzarella, pesto, and balsamic reduction caprese salad

IN YOUR BOX

5 oz. Heirloom Cherry Tomatoes
2 Bone-in Chicken Breasts
1 Tbsp. Italian Seasoning Blend
7 oz. Spinach
1 ½ fl. oz. Balsamic Vinegar
4 oz. Fresh Ciliegine Mozzarella
2 Tbsp. Basil Pesto

CONTAINS: milk, tree nuts (pine nuts)

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Baking Sheet
Medium Non-Stick Pan

www.homechef.com/2371

BEFORE YOU COOK

- ☐ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a baking sheet with foil

WHILE YOU COOK

- ☐ If **balsamic glaze** hardens before serving, heat over medium-low heat and stir in 1 tsp. **water** to return to syrupy consistency.

FROM THE CHEF

Achieve crispy chicken skin perfection by making sure your pan is pre-heated over medium heat before adding chicken to pan.

Did you know...

Chuck Williams sold the first imported bottles of balsamic vinegar in the U.S. in 1977 at his little-known stores in California, Williams-Sonoma.



1

Prepare the Ingredients

Halve **cherry tomatoes**. Pat **chicken breasts** dry.



2

Sear the Chicken

Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Rub both sides of **chicken** with **Italian seasoning** and a pinch of **salt** and **pepper**. Add chicken to hot pan and cook until lightly browned, 4-5 minutes per side.



3

Finish the Chicken

Transfer **chicken** to prepared baking sheet and roast until chicken reaches a minimum internal temperature of 165 degrees, 18-22 minutes. Remove from oven and rest at least 5 minutes. Wipe pan clean and reserve. While chicken roasts, sauté spinach.



4

Sauté the Spinach

Line a plate with a paper towel. Return pan used to cook chicken to medium-high heat. Add 1 tsp. **olive oil** and **spinach** to hot pan. Cook, stirring often, until just wilted, 1-2 minutes. Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove spinach to towel-lined plate. Wipe pan clean and reserve.



5

Prepare the Balsamic Reduction

Add **balsamic vinegar** to pan used to cook spinach and place over medium heat. Cook until reduced by half, 3-4 minutes. Remove from burner.



6

Plate the Dish

Place a serving of **spinach** on a plate and rest **chicken** on top. Arrange **cherry tomatoes** and **mozzarella** next to chicken. Drizzle with **balsamic reduction** and **basil pesto**.