



In your box

- ¼ oz. Parsley
- 3 Thyme Sprigs
- 8 oz. Carrot
- 6 oz. Cremini Mushrooms
- 1 Shallot
- 2 Boneless Skinless Chicken Breasts
- 14 ½ oz. Diced Tomatoes, Canned
- 2 fl. oz. White Cooking Wine
- 2 tsp. Chicken Base
- 1 oz. Butter

CONTAINS milk



Skillet Chicken Chasseur

with mushrooms and white wine

NUTRITION per serving—Calories: 526, Carbohydrates: 29g, Fat: 23g, Protein: 44g, Sodium: 1726mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ○ ○
Easy

Spice Level ○ ○ ○ ○
Not Spicy

i You will need

Olive Oil, Salt, Pepper
Medium Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **parsley, thyme**



1

Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼” slices at an angle.
- Quarter **mushrooms**.
- Peel and mince **shallot**.
- Stem and mince **parsley**.
- Stem **thyme**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Sear the Chicken

- Place a medium pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken breasts** to hot pan and cook until golden brown, 2-3 minutes per side.
- Transfer chicken to a plate. *Chicken will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



3

Cook the Vegetables

- Return pan used to cook chicken to medium-high heat. Add 1 tsp. **olive oil**, **carrot**, **mushrooms**, **shallot**, **parsley** (reserve a pinch for garnish), and **thyme** (reserve a pinch for garnish). Stir occasionally until vegetables begin to brown, 6-8 minutes.
- Stir in **tomatoes and their juice**, **white cooking wine**, **chicken base**, and ½ cup **water** until incorporated.



4

Finish the Chicken

- Return **chicken and any accumulated juices** to pan.
- Lower heat to a simmer, cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.



5

Finish the Dish

- Transfer chicken to a plate. Rest at least 3 minutes.
- Add **butter** to pan with vegetables and stir to incorporate.
- Plate dish as pictured on front of card, garnishing with reserved **parsley** and **thyme**. Bon appétit!