



#### In your box

- 6 oz. Cremini Mushrooms
- 1 Shallot
- 2 Garlic Cloves
- 1 Lemon
- 2 Boneless Skinless Chicken Breasts
- 5 oz. Angel Hair Pasta
- 2 fl. oz. White Cooking Wine
- 4 fl. oz. Light Cream
- 1 oz. Shaved Parmesan

CONTAINS milk, eggs, wheat



## Pan-Seared Chicken Scaloppine

with shallot-mushroom cream

NUTRITION per serving—Calories: 856, Carbohydrates: 64g, Fat: 39, Protein: 56g, Sodium: 1053mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**25-35 min.**

Cook Within  
**5 days**

Difficulty Level ● ● ○  
**Intermediate**

Spice Level ○ ○ ○  
**Not Spicy**

## You will need

Olive Oil, Salt, Pepper

Medium Pot, Wire-Mesh Strainer, Medium Non-Stick Pan

## Before you cook

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

- Bring a medium pot of **salted water** to a boil
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **lemon juice, Parmesan**



1

### Prepare the Ingredients

- Quarter **mushrooms**.
- Peel and mince **shallot**.
- Mince **garlic**.
- Zest and halve **lemon**.
- Pat **chicken breasts** dry, and season both sides with  $\frac{1}{4}$  tsp. **salt** and  $\frac{1}{4}$  tsp. **pepper**.



2

### Make Scallopine and Cook Pasta

- On a separate cutting board, cover **chicken breasts** with plastic wrap. Using a heavy object, gently pound to a uniform thickness of  $\frac{1}{2}$ ".
- Add **pasta** to boiling water and cook until al dente, 3-5 minutes.
- Reserve  $\frac{1}{2}$  cup **pasta water** and drain in a wire-mesh strainer.



3

### Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook undisturbed until browned, 5-6 minutes.
- Flip, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4-5 minutes.
- Remove chicken to a plate. Reserve pan; no need to wipe clean.



4

### Start the Shallot-Mushroom Cream

- Return pan used to cook chicken to medium-high heat and add 2 tsp. **olive oil**.
- Add **mushrooms** to hot pan and cook 1 minute.
- Stir in **shallot** and **garlic** and cook until fragrant, 30 seconds.
- Add **white wine**, squeeze **juice of half the lemon** over pan, and cook until liquid is mostly reduced, 1-2 minutes.
- Add **cream** and reserved **pasta water** to sauce. Bring to a boil, reduce to a simmer, and cook until sauce is reduced by half, 4-6 minutes.



5

### Finish the Dish

- Remove sauce from burner and stir in half the **Parmesan** (reserve remaining for garnish). Season with a pinch of **salt** and **pepper**.
- Toss **pasta** with sauce.
- Plate dish as pictured on front of card, with remaining Parmesan, **lemon zest**, and a squeeze of remaining **lemon**, if desired. Bon appétit!