



In your box

4 fl. oz. Light Cream
2 Russet Potatoes
8 oz. Green Beans
6 oz. Cremini Mushrooms
1 Shallot
2 Bone-in Skin-On Chicken Breasts
2 fl. oz. Sherry Wine
2 tsp. Chicken Base
½ oz. Dijon Mustard

CONTAINS milk



Chicken Diane

with mashed potatoes and green beans

NUTRITION per serving—Calories: 813, Carbohydrates: 56g, Fat: 39g, Protein: 53g, Sodium: 1507mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
40-50 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ●
Not Spicy

🕒 You will need

Olive Oil, Salt, Pepper

2 Medium Pots, Colander, Medium Oven-Safe 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!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Ingredient(s) used more than once: **cream**



1

Prepare the Ingredients

- Peel **potatoes** and cut into 1" dice.
- Trim ends off **green beans**.
- Cut **mushrooms** into ¼" slices.
- Peel and mince **shallot**.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and ¼ tsp. **pepper**.
- Bring a medium pot of **lightly salted water** to a boil.



2

Cook the Chicken

- Heat 2 tsp. **olive oil** in a medium oven-safe non-stick pan over medium-high heat.
- Add **chicken**, skin side down, to hot pan. Reduce heat to medium and cook on one side until skin is golden brown and crispy, 3-4 minutes.
- Flip chicken, place pan in hot oven, and roast until chicken reaches a minimum internal temperature of 165 degrees, 22-24 minutes.
- Rest chicken 5 minutes.
- Reserve pan, including drippings. *Careful, handle will be hot.*
- While chicken roasts, cook potatoes.



3

Make the Mashed Potatoes

- Bring another medium pot with **potatoes** and enough **water** to cover to a boil. Reduce to a simmer and cook until fork-tender, 12-15 minutes.
- Drain in a colander and return potatoes to pot. Add half the **cream** (reserve remaining for sauce) and mash until smooth. Season with a pinch of **salt** and **pepper**.
- Wipe colander clean and reserve.
- While potatoes simmer, cook green beans.



4

Cook the Green Beans

- When chicken has 5 minutes left to roast, add **green beans** to pot of boiling water and cook until bright green, 3-4 minutes.
- Drain green beans in colander and return to pot. Cover and set aside.



5

Make the Sauce

- Carefully, return pan used to cook chicken to medium heat. Add **mushrooms** to hot pan and cook until lightly browned, 2 minutes. Add **shallot** and cook, 2 minutes.
- Add **sherry**, increase heat to medium-high, and bring to a boil. Boil 2 minutes.
- Stir in remaining **cream**, **chicken base**, and **Dijon**. Return to a boil and cook until sauce is rich and creamy, 1-2 minutes. Season with a pinch of **salt** and **pepper**.
- Plate as pictured on front of card, ladling sauce over **chicken** and **potatoes**. Bon appétit!