



In your box

- ¼ oz. Parsley
- 1 Shallot
- 1 Lemon
- 4 oz. Grape Tomatoes
- 13 oz. Boneless Skinless Chicken Breasts
- 2 oz. Flour
- 5 oz. Angel Hair Pasta
- 2 tsp. Chicken Base
- 1 oz. Butter
- 1 oz. Capers



Classic Chicken Piccata

with angel hair pasta and lemon-caper sauce

NUTRITION per serving—Calories: 775, Carbohydrates: 68g, Fat: 34g, Protein: 50g, Sodium: 1733mg.
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, Mixing Bowl, Large Pan, Wire-Mesh Strainer

Before you cook

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

- Bring 8 cups **water** and 1 tsp. **salt** to a boil in a medium pot
- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **lemon zest**, **parsley**, **sauce**



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Zest **lemon**, halve, and juice.
- Quarter **tomatoes**.
- Stem and mince **parsley**.
- Pat **chicken breasts** dry. On a separate cutting board, cut each breast into three pieces. Cover pieces with plastic wrap, and gently pound with a heavy object to ½” thickness. Season both sides with a pinch of **salt** and ¼ tsp. **pepper**.



2

Cook the Chicken

- Mix **flour** and pinch of **salt** in a mixing bowl.
- Dredge **chicken cutlets** in flour-salt mixture, shaking off excess. Place floured chicken on a plate.
- Heat a large pan over high heat. Add 1 ½ Tbsp. **olive oil** and chicken cutlets to hot pan and cook on one side until golden brown, 3-4 minutes.
- Flip cutlets, and cook until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove chicken to a plate and cover with foil.
- Reserve pan; no need to wipe clean.



3

Cook the Pasta

- Add **pasta** to boiling water and stir constantly, 30 seconds. Then cook until al dente, 3-5 minutes.
- Reserve 1 cup **pasta cooking water**. Strain pasta in a wire-mesh strainer.
- Return pasta to pot, toss with 2 tsp. **olive oil**, and set aside.



4

Make the Sauce

- Return pan used to cook chicken to medium heat.
- Add 1 tsp. **olive oil** and **shallot** to hot pan and cook until fragrant, 30 seconds.
- Stir in reserved **pasta cooking water**, **chicken base**, and ½ tsp. **lemon zest**. Bring to a boil and cook until slightly thickened, 3-4 minutes.
- Remove from burner and whisk in **butter**.



5

Finish the Dish

- To cooked **pasta**, add half the **sauce** (reserve remaining for chicken), **tomatoes**, 1½ Tbsp. **lemon juice**, and half the **parsley** (reserve remaining for garnish). Toss to combine.
- Stir in **capers** to remaining **sauce** in pan.
- Plate dish as pictured on front of card, spooning **lemon-caper sauce** over **chicken** and garnishing with remaining parsley and remaining lemon zest. Bon appétit!