



#### In your box

- 4 fl. oz. Whole Milk
- 3 Thyme Sprigs
- 2 Bone-in Skin-On Chicken Breasts
- .6 oz. Butter
- 2 Russet Potatoes
- 1 oz. Grated Parmesan
- 8 oz. Brussels Sprouts
- 2 fl. oz. White Cooking Wine

CONTAINS milk



Customer Favorite

## Roasted Skin-On Chicken

with cacio e pepe mashed potatoes and Brussels sprouts

NUTRITION per serving—Calories: 751, Carbohydrates: 45g, Fat: 36g, Protein: 59g, Sodium: 1658mg.  
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, Cooking Spray  
Baking Sheet, Medium Oven-Safe Non-Stick Pan,  
Medium Pot

## 👑 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 and cooking spray
- Ingredient(s) used more than once: **milk, thyme**



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### Sear the Chicken

- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- Place a medium oven-safe non-stick pan over medium heat. Add **butter** to pan and let melt.
- Add **chicken breasts**, skin side down, and cook undisturbed until skin is browned, 6-8 minutes.
- Flip chicken and remove from burner.
- While chicken sears, make mashed potatoes.



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### Make the Mashed Potatoes

- Peel and cut **potatoes** into 1" dice.
- Bring a medium pot with potatoes, enough **water** to cover, and 2 tsp. **salt** to a boil. Reduce to a simmer and cook until potatoes are fork-tender, 15-18 minutes.
- Reserve ½ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add half the **milk** (reserve remaining for sauce), 2 Tbsp. potato cooking water, **Parmesan**, ½ tsp. **pepper**, and ¼ tsp. **salt**. Mash until smooth. Add remaining potato cooking water 1 Tbsp. at a time as needed.
- Cover and set aside.
- While potatoes cook, prepare ingredients.



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### Prepare the Ingredients

- Trim bottoms off **Brussels sprouts** and halve vertically (quarter if larger than a ping-pong ball).
- Stem and coarsely chop **thyme**.



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### Cook the Brussels Sprouts and Chicken

- Place pan with **chicken** in hot oven and roast until golden brown and chicken reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- Carefully, remove chicken from pan and rest 5 minutes. Reserve pan and any pan **drippings**.
- While chicken roasts, place **Brussels sprouts** on prepared baking sheet and toss with 1 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and roast in hot oven until browned and tender, 10-12 minutes.
- Sprinkle cooked Brussels with half the **thyme** (reserve remaining for sauce).



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### Make the Sauce

- Very carefully (handle is hot!), return pan used to cook chicken to medium-high heat and add **white cooking wine**. Bring to a boil.
- Add remaining **milk** and return to a boil. Stir constantly until sauce thickens and a line drawn in sauce holds for about 5 seconds, 2-4 minutes.
- Add remaining **thyme** and remove from burner.
- Plate dish as pictured on front of card, drizzling **chicken** with sauce. Bon appétit!