



In your box

- 1 oz. Pecorino Cheese
- 2 Tbsp. Basil Pesto
- 4 oz. Light Cream
- 1 Red Bell Pepper
- 12 oz. Red Potatoes
- 1 Shallot

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Non-Stick Pan



Customer Favorite

Chicken with Basil-Pecorino Cream Sauce and roasted red potatoes

NUTRITION per serving—Calories: 624, Carbohydrates: 52g, Fat: 29g, Protein: 45g, Sodium: 1611mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

👑 Before you cook

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

- If using fresh produce, thoroughly rinse and pat dry
- Preheat oven to **400 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **basil pesto**, **pecorino**

Customize It Instructions

- If using **pork chops**, follow same instructions as chicken in Step 1. Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Place pork chops in hot pan and cook until chops reach minimum internal temperature, 5-7 minutes per side. Remove pork chops to a plate and top with 2 tsp. **basil pesto** (reserve remaining for sauce). Wipe pan clean and reserve. For vegetables, follow instructions in recipe.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Prepare the Ingredients

- Cut each **potato** into six to eight wedges.
- Stem, seed, remove ribs, and cut **red bell pepper** into 1" dice.
- Peel and slice **shallot** into ¼" rounds.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Begin the Vegetables

- Toss **potatoes**, **red bell pepper**, **shallot**, 1 tsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper** on prepared baking sheet. Spread into a single layer, leaving room to add **chicken** later (some overlap is ok).
- Roast in hot oven until vegetables begin to soften and caramelize on edges, 20 minutes.
- Remove from oven. Vegetables will finish cooking in a later step.
- While vegetables roast, sear chicken.



3

Sear the Chicken

- Place a medium non-stick pan over medium-high heat. Add 1 tsp. **olive oil** and **chicken** to hot pan and cook until browned, 2-3 minutes per side.
- After **vegetables** have roasted 20 minutes, carefully stir on their own side. Transfer chicken to empty space on baking sheet.
- Reserve pan; no need to wipe clean.



4

Finish the Chicken and Vegetables

- Top **chicken** with 2 tsp. **basil pesto** (reserve remaining for sauce).
- Roast until pesto darkens slightly and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Remove chicken to a plate and rest at least 5 minutes.
- While chicken rests, make sauce.



5

Make Sauce and Finish the Dish

- Return pan used to sear chicken to medium-high heat. Add **cream** to hot pan and bring to a boil.
- Once boiling, remove from burner. Stir in remaining **basil pesto** and ⅔ the **pecorino** (reserve remaining for garnish). Taste, and season with a pinch of **salt** and **pepper** if desired.
- Plate dish as pictured on front of card, placing **chicken** on sauce and garnishing with remaining pecorino. Bon appétit!