Chicken with Parmesan Fondue Cream
with celery, apple, and smoked almond salad

IN YOUR BOX
1 Fuji Apple
2 Celery Stalks
6 Chives
¾ oz. Smoked Almonds
1 tsp. Cornstarch
2 Boneless Skinless Chicken Breasts
4 fl. oz. Light Cream
1 oz. Grated Parmesan Cheese
½ fl. oz. Seasoned Rice Vinegar
1 oz. Baby Arugula

CONTAINS: milk, tree nuts (almonds)
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN
Olive Oil
Salt
Pepper
Cooking Spray
Baking Sheet
2 Mixing Bowls
Medium Non-Stick Pan

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FROM THE CHEF
If sauce thickens too much, add 1 Tbsp. water and reheat over medium heat until desired consistency is reached.

Did you know...
You may think you love Parmesan, but you can’t beat the love Samuel Pepys, the famous British diarist, showed for it during the Great Fire of London in 1666. To save it from the fire, “I did dig another [hole], and put our wine in it; and I my Parmazan cheese, as well as my wine and some other things.” What those “other things” he buried were, and whether he ever recovered his Parmesan, is lost to history.

WHILE YOU COOK
- Heads Up! Chives are used twice. Half are added to sauce and remaining garnish chicken.

1. Prepare the Ingredients
Quarter apple and remove core. Cut into thin slices. Trim ends off celery and cut into thin slices on an angle. Mince chives. Coarsely chop almonds. Mix 1 Tbsp. water and cornstarch in a mixing bowl. Pat chicken breasts dry, and season with ¼ tsp. salt and a pinch of pepper.

2. Cook the Chicken
Place a medium non-stick pan over medium-high heat. Add 1 tsp. olive oil and chicken to hot pan. Cook until browned, 1-2 minutes per side. Transfer to prepared baking sheet. Roast until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes. Wipe pan clean and reserve. While chicken roasts, make sauce.

3. Make the Sauce
Return pan used to sear chicken to medium-high heat. Add cream and a pinch of salt, bring to a boil, and add cornstarch slurry. Return to a boil and cook until sauce slightly thickens, 1 minute. Remove from burner, and stir in Parmesan until smooth. Add half the chives (reserve remaining for garnish). If sauce is too thick, add water 1 Tbsp. at a time until desired consistency is reached.

4. Make the Dressing
Combine vinegar, 2 tsp. olive oil, and a pinch of salt and pepper in another mixing bowl.

5. Make the Salad
Add apple, celery, and arugula to mixing bowl with dressing. Toss to combine. Alternatively, serve dressing on side to control amount.

6. Finish the Dish
Place chicken on a plate. Pour sauce over chicken. Garnish with remaining chives. Place salad next to chicken and garnish with almonds.

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