



In your box

- 1 Rosemary Sprig
- 12 oz. Green Beans
- 2 Garlic Cloves
- 6 oz. Cremini Mushrooms
- 13 oz. Boneless Skinless Chicken Breasts
- 3 fl. oz. Sherry Wine
- 4 fl. oz. Light Cream
- 2 tsp. Chicken Base



Chicken with Mushroom Gravy and garlic green beans

NUTRITION per serving—Calories: 559, Carbohydrates: 24g, Fat: 27g, Protein: 44g, Sodium: 1636mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
Nutritional information may vary if you selected antibiotic-free chicken breasts as your protein

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level ● ● □
Intermediate

Spice Level □ □ □ □
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium 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
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **rosemary**



Prepare the Ingredients

- Trim ends off **green beans**.
- Cut **mushrooms** into ¼" slices.
- Stem and mince **rosemary**.
- Mince **garlic**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



Start the Green Beans and Chicken

- Place **green beans** on prepared baking sheet and toss with **garlic**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and ¼ tsp. **pepper**. Massage oil and seasoning into green beans.
- Spread into a single layer on one half of baking sheet (some overlap is ok). Roast in hot oven, 5 minutes.
- While green beans roast, heat 1 tsp. olive oil in a medium non-stick pan over medium heat. Add **chicken** to hot pan. Cook undisturbed until browned, 4-5 minutes.
- *Chicken and green beans will finish cooking in a later step.*



Finish the Green Beans and Chicken

- Transfer **chicken**, seared side up, to empty half of baking sheet.
- Roast until **green beans** are tender and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- Reserve pan; no need to wipe clean.
- While chicken and green beans roast, make mushroom gravy.



Make the Mushroom Gravy

- Return pan used to sear chicken to medium heat and add 1 tsp. **olive oil**. Add **mushrooms** and **rosemary** (reserving a pinch for garnish) to hot pan. Stir occasionally until browned, 2-3 minutes.
- Add **sherry** and stir occasionally until slightly thickened, 3-4 minutes.
- Add **cream** and **chicken base** and stir occasionally until liquid reaches the consistency of a light gravy, 1-2 minutes.



Finish the Dish

- Plate dish as pictured on front of card, pouring **sauce** on **chicken** and garnishing chicken and sauce with reserved **rosemary**. Bon appétit!