



In your box

- 2 Russet Potatoes
- .125 oz. Oregano
- 2 Garlic Cloves
- 1 Yellow Onion
- 2 Boneless Skinless Chicken Breasts
- 4 fl. oz. Light Cream
- 1 oz. Grated Parmesan
- 2 French Rolls



Cheesy French Onion Chicken Hero and roasted potato rounds

NUTRITION per serving—Calories: 810, Carbohydrates: 78g, Fat: 31g, Protein: 55g, Sodium: 1672mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

🕒 You will need

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

👑 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 **450 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



1

Prepare the Ingredients

- Cut **potatoes** into ¼” rounds.
- Stem and mince **oregano**.
- Mince **garlic**.
- Halve and peel **onion**. Slice halves into thin strips.
- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.



2

Roast the Potatoes and Chicken

- Place **potato slices** on one side of prepared baking sheet and toss with **oregano, garlic, 2 tsp. olive oil**, and a pinch of **salt and pepper**. Massage oil into potatoes. Spread into a single layer on one half (some overlap is ok).
- Place **chicken breasts** on empty half. Cover baking sheet with foil and roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 17-20 minutes.
- While potatoes and chicken roast, brown onions.



3

Brown the Onions

- Place a medium non-stick pan over medium-low heat and add 2 tsp. **olive oil**. Add **onions** and a pinch of **salt** to hot pan and stir occasionally until onions are brown and very tender, 15-20 minutes.
- Remove onions to a plate.
- Wipe pan clean and reserve.



4

Shred the Chicken

- Transfer cooked **chicken** to a mixing bowl. Flip **potatoes**, and spray with **cooking spray**. Roast uncovered until browned and tender, 15 minutes.
- Once potatoes have roasted 15 minutes, shred chicken with two forks. Season with a pinch of **salt and pepper**. Cover and set aside.



5

Make Cheese Sauce and Toast Buns

- Return pan used to brown onions to medium-high heat. Add **cream** and bring to a boil. Remove from burner and stir in **cheese**. Season with a pinch of **salt and pepper**.
- Add cheese sauce to shredded **chicken** and thoroughly combine.
- Halve **French rolls** if necessary. Place directly on oven rack, cut side down, and toast until browned, 3-5 minutes.
- Plate dish as pictured on front of card, filling rolls with chicken and **onions**. Bon appétit!