



In your box

- 1 oz. Butter
- 3 fl. oz. Apple Cider
- 2 tsp. Grainy Mustard
- 18 oz. Sweet Potato
- 1 Shallot
- 6 Chive Sprigs
- 2 tsp. Chicken Demi-Glace
- ½ fl. oz. Honey
- 2 tsp. Chile and Cumin Rub

Customize It Options

- 16 oz. Bone-in Skin-On Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 13 oz. Boneless Skinless Chicken Breasts

*Contains: milk

You will need

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



Apple Cider-Glazed Bone-in Chicken

with smoky roasted sweet potato wedges

NUTRITION per serving—Calories: 742, Carbohydrates: 72g, Fat: 36g, Protein: 30g, Sodium: 1411mg.

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

50-60 min.

Cook Within

5 days

Difficulty Level

Expert

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Set **butter** on counter to soften

Customize It Instructions

- If using **NY strip steak**, roast sweet potatoes 17 minutes in Step 1. Follow same instruction as chicken in step 2, searing until browned on one side, 2 minutes. Roast seared side up until steak reaches minimum internal temperature, 14-17 minutes. Halve to serve.
- If using **ribeye**, roast sweet potatoes 21 minutes in Step 1. Follow same instruction as chicken in step 2, searing until browned on one side, 3-4 minutes. Roast seared side up until ribeye reaches minimum internal temperature, 10-12 minutes. Halve to serve.
- If using **boneless skinless chicken breasts**, roast sweet potatoes 17 minutes in Step 1. Follow same instruction as bone-in chicken in step 2, searing until browned on one side, 4-5 minutes. Roast seared side up until chicken reaches minimum internal temperature, 10-12 minutes.

Minimum Internal Temperature

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



1

Start the Sweet Potatoes

- Slice **sweet potato** into ½” wedges. Place sweet potato on prepared baked sheet and toss with 1 Tbsp. **olive oil** and **seasoning rub**. Massage oil and seasoning into potatoes.
- Spread into a single layer on one half of baking sheet and roast in hot oven, 15 minutes.
- Remove from oven and gently flip wedges. *Sweet potato will finish cooking in a later step.*
- While potatoes roast, cook chicken.



2

Cook Chicken and Finish Sweet Potatoes

- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken to hot pan, skin side down, and sear until golden brown, 2-3 minutes per side.
- Transfer to empty half of prepared baking sheet, skin side up. Roast until chicken reaches a minimum internal temperature of 165 degrees, 16-18 minutes.
- Rest cooked chicken at least 5 minutes. Wipe pan clean and reserve.
- While chicken cooks, prepare ingredients.



3

Prepare the Ingredients

- Mince **chives**.
- Peel and halve **shallot**. Slice thinly.
- Divide **butter** into four pieces.



4

Make the Sauce

- When chicken has 5 minutes left to cook, return pan used to sear chicken to medium heat and add 1 tsp. **olive oil**. Add **shallot** and stir often until softened, 4-5 minutes.
- Add **apple cider, honey, mustard, demi-glace**, and a pinch of **salt**. Stir to combine, then cook until liquid is reduced by half, 1-2 minutes.
- Add **butter**, one piece at a time, and stir until each piece is combined.
- Remove from burner. Add **cooked chicken** and flip to coat.



5

Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** over **chicken** and garnishing chicken with **chives**. Bon appétit!