



- In your box**
- ½ fl. oz. Sherry Vinegar
  - 1 Roma Tomato
  - 4 fl. oz. Light Cream
  - 5 oz. Baby Spinach
  - 1 Shallot
  - 13 oz. Boneless Skinless Chicken Breasts
  - 4 oz. Cremini Mushrooms
  - 1 oz. Shredded Swiss Cheese



## Mushroom Swiss Chicken

with tomatoes and spinach

NUTRITION per serving—Calories: 597, Carbohydrates: 16g, Fat: 38g, Protein: 46g, Sodium: 1644mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
30-40 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, Mixing Bowl,  
Small 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: **shallot**



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### Prepare the Ingredients

- Peel and mince **shallot**.
- Slice **mushroom**, then coarsely chop.
- Core **tomato** and cut into a small dice.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



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### Cook the Chicken

- Heat 1 tsp. **olive oil** in a medium non-stick pan over medium heat. Add **chicken** to hot pan and cook undisturbed until browned, 4-5 minutes.
- Transfer chicken, seared side up, to prepared baking sheet. Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 8-10 minutes.
- Reserve pan; no need to wipe clean.
- While chicken roasts, cook tomatoes.



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### Cook the Tomatoes

- Place a small non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **tomatoes** and a pinch of **salt** and **pepper** to hot pan and stir until tomatoes begin to break down, 30-60 seconds.
- Remove from burner.



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### Make the Dressing

- Combine 1 Tbsp. **olive oil**, **sherry vinegar**, 1 tsp. **shallot** (reserve remaining for sauce), and ¼ tsp. **salt** in a mixing bowl. Set aside.



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### Make Sauce and Finish Dish

- When **chicken** has five minutes left to cook, return pan used to sear chicken to medium-high heat and add 1 tsp. **olive oil**. Add remaining **shallot**, **mushrooms**, and ¼ tsp. **salt** to hot pan and stir occasionally until softened, 3-4 minutes.
- Stir in **cream** and **cheese** and bring to a boil. Once boiling, remove from burner.
- Add **cooked tomatoes** and **spinach** to mixing bowl with **dressing** and toss to combine.
- Plate dish as pictured on front of card, placing **chicken** on sauce. Bon appétit!