



- In your box**
- 6 Chive Sprigs
 - 16 oz. Bone-in Skin-On Chicken Breasts
 - 1 oz. Walnut Halves
 - 1 Shallot
 - 1 Bartlett Pear
 - 8 oz. Brussels Sprouts
 - 1 tsp. Seasoned Salt Blend
 - 2 fl. oz. Sweet Vidalia Onion Dressing



Staff Pick

Sweet Vidalia Roasted Bone-In Chicken

with roasted pears and Brussels sprouts

NUTRITION per serving—Calories: 604, Carbohydrates: 34g, Fat: 38g, Protein: 30g, Sodium: 1293mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
35-45 min.

Cook Within
5 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

① You will need

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

Cook the Chicken

- Pat **chicken breasts** dry. Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add chicken breasts to hot pan, skin-side down. Sear undisturbed until skin is crispy, 4-6 minutes.
- Season with half the **seasoned salt**. Flip chicken and cook, 2 minutes.
- Transfer chicken to prepared baking sheet, skin side up. Season with remaining seasoned salt. Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- Reserve pan; no need to wipe clean.
- While chicken roasts, prepare ingredients.



2

Prepare the Ingredients

- Trim stems off **Brussels sprouts** and thinly slice.
- Quarter **pear** lengthwise, core, and cut into ½” slices.
- Peel and halve **shallot**. Cut into ¼” slices.
- Coarsely chop **walnuts**.
- Mince **chives**.



3

Toast the Walnuts

- Return pan used to cook chicken to medium heat.
- Add **walnuts** to hot, dry pan and stir occasionally until lightly browned and aromatic, 3-5 minutes.
- Once aromatic, immediately remove walnuts to a plate.
- Wipe pan clean and reserve.



4

Cook the Vegetables

- Return pan used to toast walnuts to medium-high heat and add 2 tsp. **olive oil**. Add **Brussels sprouts** to hot pan and stir occasionally until browned, 2-4 minutes.
- Add **shallot, pear**, and a pinch of **salt**. Stir occasionally until softened and tender, 4-6 minutes.
- Season with ¼ tsp. **salt** and a pinch of **pepper**. Remove from burner.



5

Finish the Dish

- In a mixing bowl, combine **chives** and **dressing**.
- Plate dish as pictured on front of card, placing **chicken** on dressing and garnishing **vegetables** with **toasted walnuts**. Bon appétit!