



In your box

- 2 Roma Tomatoes
- 2 tsp. Meatloaf Seasoning
- 1 oz. Shredded Asiago Cheese
- ¼ cup Panko Breadcrumbs
- 2 Zucchini
- 3 Thyme Sprigs
- 1 oz. Butter
- 2 oz. Sherry Wine
- 2 tsp. Chicken Demi-Glace

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. Bone-in Pork Chops
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts



Sherry Glazed Roasted Chicken

with Asiago “stuffed” tomatoes

NUTRITION per serving—Calories: 579, Carbohydrates: 23g, Fat: 29g, Protein: 46g, Sodium: 1729mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level ● ● ●
Intermediate

Spice Level ● ● ● ●
Not Spicy

① You will need

Olive Oil, Salt, Cooking Spray

Baking Sheet, Medium Non-Stick Pan, Mixing Bowl,
Microwave-Safe 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **butter**



1

Prepare the Ingredients

- Stem and coarsely chop **thyme**.
- Halve **tomatoes** lengthwise and use a spoon to scoop out seeds. Season insides with a pinch of **salt**.
- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Quarter **butter**.
- Combine **cheese** and **breadcrumbs** in a mixing bowl. Set aside.
- Pat **chicken** dry, and season both sides with ¼ tsp. salt.
- *If using pork chops or sirloin steaks, pat dry and season same amount.*



2

Prepare the Tomatoes

- Place ¾ the **butter** (reserve remaining for sauce) in a microwave-safe bowl. Microwave until melted, 30 seconds.
- Divide **cheese-breadcrumb mixture** evenly between **tomatoes**. Drizzle melted butter evenly over tomatoes.



3

Start the Vegetables

- Place **zucchini** and **stuffed tomatoes** on one half of prepared baking sheet. Toss zucchini with 1 Tbsp. **olive oil** and **seasoning blend**. Massage oil into zucchini.
- Spread into a single layer on their side. Roast in hot oven until vegetable begin to soften, 5 minutes.
- *If using pork chops, roast, 6 minutes. If using sirloin steaks, roast, 8 minutes.*
- Remove from oven. *Vegetables will finish roasting in a later step.*
- While vegetables roast, start chicken.



4

Cook Chicken and Finish Vegetables

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Transfer chicken to empty half of prepared baking sheet. Roast again until **vegetables** are browned and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- *If using pork chops or sirloin steaks, follow same instructions, then roast pork chops until they reach a minimum internal temperature of 145 degrees, 8-10 minutes, or steaks until they reach a minimum internal temperature of 145 degrees, 7-9 minutes.*
- Reserve pan; no need to wipe clean.



5

Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add **sherry** and bring to a simmer. Once simmering, cook 30 seconds.
- Stir in **demi-glace** and **thyme**. Return to a simmer and once simmering, cook until slightly thickened, 30 seconds.
- Remove from burner and swirl in remaining **butter**.
- Plate dish as pictured on front of card, spooning **sauce** over **chicken**. Bon appétit!