



In your box

- .6 oz. Butter
- 1 Zucchini
- 1 Shallot
- 2 tsp. Buttermilk Dill Seasoning
- 1 oz. Grated Parmesan
- 2 tsp. Grainy Mustard
- 12 oz. Fingerling Potatoes
- 1 ½ oz. Apricot Preserves

Customize It Options

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



Apricot Mustard Glazed Chicken

with Parmesan fingerling potatoes

NUTRITION per serving—Calories: 631, Carbohydrates: 52g, Fat: 24g, Protein: 49g, Sodium: 1718mg.
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
25-35 min.

Cook Within
5 days

Difficulty Level ● □ □
Easy

Spice Level □ □ □
Not Spicy

① You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Medium 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: **Parmesan**



1

Prepare the Ingredients

- Trim **zucchini** ends and cut into ½" rounds.
- Peel and slice **shallot** into rounds.
- Halve **potatoes** lengthwise.
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using **bone-in pork chops** or **sirloin steaks**, follow same instructions.*



2

Roast the Potatoes

- Place **potatoes**, **shallot**, and **zucchini** on prepared baking sheet and toss with 1 Tbsp. **olive oil**, half the **Parmesan** (reserve remaining for garnish), and **seasoning blend**. Massage oil and seasoning into vegetables.
- Spread into a single layer. Roast in hot oven until potatoes are lightly golden and zucchini is tender, 20-25 minutes.
- While potatoes roast, cook chicken.



3

Cook the Chicken

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **chicken breasts** to hot pan and cook until internal temperature reaches 165 degrees, 5-7 minutes per side.
- *If using **bone-in pork chops** or **sirloin steaks**, follow same instructions, cooking until pork or steak reach a minimum internal temperature of 145 degrees.*
- Transfer chicken to a plate.
- Reserve pan; no need to wipe clean.



4

Make the Sauce

- Return pan used to cook chicken to medium-high heat. Add **apricot preserves**, 2 Tbsp. **water** and **mustard** to hot pan and stir to combine. Bring to a boil.
- Once boiling, remove from burner. Swirl in **butter** until combined.



5

Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** over **chicken**, and topping **potatoes** with remaining **Parmesan**. Bon appétit!