



In your box

- 2 tsp. Chimichurri Seasoning
- .42 oz. Mayonnaise
- 1 oz. Sour Cream
- 2 Tbsp. Italian Panko Blend
- 1 Tbsp. Cornstarch
- 1 Tbsp. Roasted Red Pepper Pesto
- 12 oz. Cauliflower Florets
- 1 oz. Smoked Almonds

Customize It Options

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

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- 3 Mixing Bowls, Baking Sheet



Staff Pick

Smoked Almond-Crusted Chicken

with red pepper cauliflower

NUTRITION per serving—Calories: 564, Carbohydrates: 20g, Fat: 32g, Protein: 43g, Sodium: 1668mg.
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
Easy

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 400 degrees
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: chimichurri seasoning

Customize It Instructions

- If using **salmon**, follow same instructions as chicken in Step 1, seasoning flesh side only. In Step 2, roast cauliflower in hot oven, 7 minutes. Remove from oven. Follow same instructions as chicken in Step 3, roasting in hot oven until salmon reaches minimum internal temperature, 12-15 minutes.
- If using **sirloin steaks** or **pork chops**, follow same instructions as chicken in Step 1 and Step 3, roasting in hot oven until protein reaches minimum internal temperature, 16-20 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Coarsely chop **almonds**.
- Cut **cauliflower** into bite-sized pieces, if necessary.
- In a mixing bowl, combine **cornstarch** and 2 tsp. **cold water**. Set aside.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Prepare the Cauliflower

- In another mixing bowl, combine **cauliflower**, **pesto**, 1 Tbsp. **olive oil**, half the **chimichurri seasoning** (reserve remaining for sauce), ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into cauliflower.
- Place cauliflower on prepared baking sheet. Spread into a single layer on one half.



3

Roast the Chicken and Cauliflower

- In another mixing bowl, combine **panko**, **almonds**, and 2 tsp. **olive oil**. Stir **cornstarch-water mixture** again to recombine.
- Place **chicken** on empty half of baking sheet, and drizzle evenly with cornstarch-water mixture. Top chicken evenly with panko-almond mixture, pressing gently to adhere.
- Roast in hot oven until **cauliflower** is tender and chicken reaches minimum internal temperature, 18-22 minutes.
- Wipe out bowl used for panko-almond mixture and reserve. While chicken roasts, make sauce.



4

Make the Sauce

- In mixing bowl used to combine panko, combine **sour cream**, **mayonnaise**, remaining **chimichurri seasoning**, and a pinch of **pepper**. Set aside.



5

Finish the Dish

- Plate dish as pictured on front of card, spooning **sauce** onto **chicken**. Bon appétit!