



In your box

12 oz. Fingerling Potatoes
¼ fl. oz. Truffle Oil
4 oz. Stroganoff Sauce
2 Green Onions
4 oz. Cremini Mushrooms
½ tsp. Garlic Salt

Customize It Options

16 oz. Bone-in Skin-On Chicken Breasts
13 oz. Boneless Skinless Chicken Breasts
12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
13 ½ oz. Organic Boneless Skinless Chicken Breasts
12 oz. Filets Mignon

*Contains: milk, wheat, soy

You will need

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



Staff Pick

Truffled Bone-In Chicken with Mushroom Stroganoff Sauce and roasted fingerling potatoes

NUTRITION per serving—Calories: 580, Carbohydrates: 38g, Fat: 34g, Protein: 30g, Sodium: 1404mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

5 days

Difficulty Level

Intermediate

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **green onions**

Customize It Instructions

- If using **boneless skinless chicken breast**, pat chicken dry and season both sides with a pinch of **salt** and **pepper**. Then follow same instructions for potatoes in Step 3, roasting 13 minutes. While potatoes roast, follow same instructions as bone-in chicken in Step 2, searing 4-5 minutes. Add chicken to baking sheet, seared side up, and roast until chicken reaches minimum internal temperature, 10-12 minutes.
- If using **filets mignon**, follow same instructions as bone-in chicken in Step 1. Then follow same instructions for potatoes in Step 3, roasting 11 minutes. While potatoes roast, follow same instructions as bone-in chicken in Step 2, searing 2-3 minutes. Add chicken to baking sheet, seared side up, and roast until filets reach a minimum internal temperature of 145 degrees, 12-14 minutes.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Cut **mushrooms** into ¼" slices.
- Halve **potatoes** lengthwise.
- Pat **chicken breasts** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.



2

Start the Chicken

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan, skin-side down, and cook until browned, 2-3 minutes per side.
- Transfer chicken, skin-side up, to one side of prepared baking sheet. *Chicken will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



3

Roast the Potatoes and Chicken

- Place **potatoes** on empty side of prepared baking sheet and toss with 2 tsp. **olive oil** and **garlic salt**. Spread potatoes into a single layer on their side.
- Roast in hot oven until potatoes are browned and tender, and **chicken** reaches a minimum internal temperature of 165 degrees, 23-26 minutes, flipping potatoes once halfway through.
- After flipping potatoes, make sauce.



4

Make the Sauce

- Return pan used to sear chicken to medium heat and add 1 tsp. **olive oil**. Add **white portions of green onions** to hot pan and stir occasionally until softened, 1-2 minutes.
- Add **mushrooms** and stir occasionally until browned, 4-6 minutes.
- Stir in **stroganoff sauce** until heated through, 2-3 minutes.
- *If too thick, add warm water, 1 Tbsp. at a time, until desired consistency is reached.*



5

Finish the Dish

- Plate dish as pictured on front of card, placing **chicken** on **sauce** and drizzling with **truffle oil** (to taste). Garnish **potatoes** with **green portions of green onions**. Bon appétit!