



In your box

- 1 oz. Grated Parmesan
- ½ oz. Dijon Mustard
- 3 oz. Sour Cream
- 2 oz. Baby Spinach
- .6 oz. Butter
- 2 tsp. Chicken Demi-Glace
- 6 Chive Sprigs
- 12 oz. Precooked Gnocchi
- 6 oz. Cremini Mushrooms

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

*Contains: milk, wheat

You will need

- Olive Oil, Pepper
- 2 Medium Non-Stick Pans



Culinary Collection

Chicken with Dijon Demi-Glace and creamy chive mushroom gnocchi

NUTRITION per serving—Calories: 821, Carbohydrates: 67g, Fat: 34g, Protein: 55g, Sodium: 1747mg.

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

20-30 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

Customize It Instructions

- If using **ribeye**, pat dry and season both sides with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**. Follow same instructions as chicken in Step 2, cooking over medium-high heat until ribeye reaches a minimum internal temperature, 4-6 minutes per side. Halve to serve.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Mince **chives**.
- Cut **mushrooms** into $\frac{1}{4}$ " slices.
- Coarsely chop **spinach**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **pepper**.



2

Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken breasts** to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and tent with foil. Reserve pan; no need to wipe clean.
- While chicken cooks, cook gnocchi.



3

Cook the Gnocchi

- Place another medium non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**. Add **mushrooms** to hot pan and cook undisturbed until starting to brown, 2-3 minutes.
- Add **gnocchi** and stir occasionally until gnocchi is tender, 3-4 minutes.
- Add **spinach** and 2 Tbsp. **water**. Stir occasionally until spinach is wilted, 1-2 minutes.
- Remove from burner and stir in **sour cream** and **Parmesan**.
If too thick, add water, 1 Tbsp. at a time, until desired consistency is reached.



4

Make the Sauce

- Return pan used to cook chicken to medium-high heat. Add 2 Tbsp. **water** and **demi-glace** to hot pan and bring to a simmer.
- Once simmering, stir in **Dijon** until combined, 30-60 seconds.
- Remove from burner and stir in **butter** until melted and sauce thickens slightly.



5

Finish the Dish

- Plate dish as pictured on front of card, placing **chicken** on **sauce** and garnishing **gnocchi** with **chives**. Bon appétit!