



In your box

- ½ fl. oz. Honey
- ½ tsp. Chipotle Cinnamon Seasoning
- 1 oz. Goat Cheese
- 8 oz. Cubed Butternut Squash
- 4 oz. Buttermilk Biscuit Mix
- 2 Green Onions
- .6 oz. Butter
- 1 oz. Walnut Halves
- 2 oz. Sour Cream

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 10 oz. Lamb Loin Chops
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat, tree nuts (walnuts)

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, 2 Mixing Bowls, Medium Non-Stick Pan



Culinary Collection

Goat Cheese-Topped Chicken Breast

with honey-walnut butter biscuits and butternut squash

NUTRITION per serving—Calories: 813, Carbohydrates: 64g, Fat: 41g, Protein: 47g, Sodium: 1722mg.

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

30-40 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 **400 degrees**
- ☐ Set **butter** on counter to soften
- ☐ Prepare a baking sheet with foil and cooking spray
- ☐ Ingredient(s) used more than once: **green onions, walnuts**

Customize It Instructions

- If using **lamb**, follow same instructions as chicken in Step 3, patting dry and seasoning with ¼ tsp. **salt** and a pinch of **pepper**. Cook until lamb reaches a minimum internal temperature of 145 degrees, 5-6 minutes per side.

Minimum Internal Temperature

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



3

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add chicken 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. Remove from burner.



1

Prepare the Biscuits

- Trim and thinly slice **green onions**.
- Combine **biscuit mix**, half the green onions (reserve remaining for topping), **sour cream**, 3 Tbsp. **water**, and a pinch of **pepper** in a mixing bowl. Mix until a sticky dough forms.
- Divide biscuit dough into four equally-sized balls. Place dough balls, with 1" between, on one half of prepared baking sheet.



4

Make the Walnut Honey Butter

- Coarsely chop half the **walnuts** (reserve remaining whole for garnish).
- In a mixing bowl, mix chopped walnuts, **butter**, and **honey** until completely combined. Set aside.



2

Roast Butternut Squash and Bake Biscuits

- Place **butternut squash** on empty half of baking sheet and toss with 1 tsp. **olive oil**, **seasoning blend**, and a pinch of **salt** and **pepper**. Massage oil and seasoning into squash. Spread into an even layer on their side.
- Roast in hot oven until biscuits are golden brown and squash is tender, 18-20 minutes.
- While squash and biscuits bake, cook chicken.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **goat cheese** (crumbling with your hands, if needed) and remaining **green onions**. Top **biscuits** with **walnut honey butter**, and garnish **squash** with remaining **walnuts**. Bon appétit!