



In your box

- ½ oz. Crumbled Bacon
- 1 oz. Walnut Halves
- 1 Shallot
- 2 oz. Baby Spinach
- ¼ oz. Dried Porcini Mushrooms
- 1 oz. Light Cream Cheese
- ½ oz. Sherry Vinegar
- 1 Golden Delicious Apple
- ½ oz. Grated Parmesan

Customize It Options

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

*Contains: milk, tree nuts (walnuts)

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, 2 Mixing Bowls



Chicken with Porcini Cream Sauce and spinach and apple salad with bacon vinaigrette

NUTRITION per serving—Calories: 606, Carbohydrates: 20g, Fat: 37g, Protein: 49g, Sodium: 1434mg.

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

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
- Ingredient(s) used more than once: **shallot**

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.
- If using **ribeye**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches a minimum internal temperature of 145 degrees, 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

- Place **mushrooms** in a mixing bowl and cover with **hot water**. Set aside, 2 minutes. After 2 minutes, remove mushrooms from water and coarsely chop.
- While mushrooms sit, peel and mince **shallot**.
- Quarter **apple** and remove core. Cut into ¼" slices.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Make the Bacon Vinaigrette

- Place a medium non-stick pan over medium heat. Add **bacon** and half the **shallot** (reserve remaining for sauce) to hot pan. Stir occasionally until warmed through, 2-3 minutes.
- Transfer shallot and bacon to another mixing bowl and combine with **sherry vinegar**, 2 Tbsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.
- Wipe pan clean and reserve.



3

Cook the Chicken

- Return pan used to cook bacon and shallot to medium heat and add 1 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.
- Transfer chicken to a plate and tent with foil. Keep pan over medium heat.



4

Make the Sauce

- Add **mushrooms** and remaining **shallot** to hot pan. Cook until shallot softens, 60-90 seconds.
- Add ¼ cup **water**, **cream cheese**, and **Parmesan**. Stir until cream cheese is melted and combined, 1-2 minutes.
- Remove from burner and season with a pinch of **salt** and **pepper**.
- *If sauce is too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*



5

Make Salad and Finish Dish

- Add **spinach**, **apple**, **walnuts**, and a pinch of **salt** to bowl with **bacon vinaigrette**. Gently combine.
- Plate dish as pictured on front of card, topping **chicken** with **sauce**. Bon appétit!