



In your box

- 2 Zucchini
- 3 Thyme Sprigs
- 1 oz. Butter
- 2 oz. Sherry Wine
- 2 tsp. Chicken Demi-Glace
- 2 Roma Tomatoes
- 2 tsp. Meatloaf Seasoning
- 1 oz. Shredded Asiago Cheese
- ¼ cup Panko Breadcrumbs

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Cooking Spray
- Medium Non-Stick Pan, Microwave-Safe Bowl, Baking Sheet, Mixing Bowl



Sherry Glazed Roasted Chicken

with Asiago “stuffed” tomatoes

NUTRITION per serving—Calories: 579, Carbohydrates: 23g, Fat: 29g, Protein: 46g, Sodium: 1729mg.

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**
- ❑ Prepare a baking sheet with foil and cooking spray
- ❑ Ingredient(s) used more than once: **butter**

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 4, roasting until steaks reach minimum internal temperature, 7-9 minute. Rest steaks 3 minutes. Roast vegetables an additional 3-4 minutes if needed.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Stem and coarsely chop **thyme**.
- Halve **tomatoes** lengthwise and use a spoon to scoop out seeds. Season tomato wells with a pinch of **salt**.
- Trim **zucchini** ends, halve lengthwise, and cut into ½" half-moons.
- Quarter **butter**.
- Combine **cheese** and **panko** in a mixing bowl. Set aside.
- Pat **chicken** dry, and season both sides with ¼ tsp. salt.



2

Prepare the Tomatoes

- Place ¾ the **butter** (reserve remaining for sauce) in a microwave-safe bowl. Microwave until melted, 30 seconds.
- Divide **cheese-panko mixture** evenly between **tomatoes**. Drizzle melted butter evenly over tomatoes.



3

Start the Vegetables

- Place **zucchini** on one half of prepared baking sheet. Toss zucchini with 1 Tbsp. **olive oil** and **seasoning blend**. Massage oil and seasoning into zucchini. Spread into a single layer on their side.
- Place **stuffed tomatoes** next to zucchini, leaving room to add chicken later. Roast in hot oven until vegetables start to soften, 5-6 minutes.
- Remove from oven. *Vegetables will finish roasting in a later step.*
- While vegetables roast, start chicken.



4

Cook Chicken and Finish Vegetables

- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **chicken** to hot pan and sear undisturbed until browned, 2-3 minutes per side.
- Transfer chicken to empty half of prepared baking sheet. Reserve pan; no need to wipe clean.
- Roast again until **vegetables** are browned and chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.



5

Make Sauce and Finish Dish

- Return pan used to cook chicken to medium heat. Add **sherry** and bring to a simmer. Once simmering, cook, 30 seconds.
- Stir in **demi-glace** and **thyme**. Cook until slightly thickened, 30 seconds.
- Remove from burner and swirl in remaining **butter**.
- Plate dish as pictured on front of card, spooning sauce over **chicken**. Bon appétit!