



### In your box

- 2 Tbsp. Roasted Red Pepper Pesto
- ½ fl. oz. Basil Oil
- 8 oz. Broccolini
- 2 oz. Sour Cream
- .6 oz. Butter
- ¼ oz. Parsley
- 2 Garlic Cloves
- 12 oz. Yukon Potatoes
- ¼ cup Chicken Breading

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Filets Mignon
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Baking Sheet, Medium Non-Stick Pan, Colander, Mixing Bowl, Medium Pot



Culinary Collection

## Roasted Red Pepper Pesto Chicken

with herb crema potato cakes and roasted broccolini

NUTRITION per serving—Calories: 759, Carbohydrates: 47g, Fat: 41g, Protein: 47g, Sodium: 1698mg.

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

Expert

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: **parsley**

### Customize It Instructions

- If using **filets mignon**, pat dry and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 3, searing on one side, 2-3 minutes then roasting seared side-up until filets reach minimum internal temperature, 12-14 minutes.

Minimum Internal Temperature

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



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### Roast the Chicken and Broccolini

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add **chicken** to hot pan and cook undisturbed until browned on one side, 2-3 minutes.
- Transfer chicken, seared side up, to one half of prepared baking sheet. Wipe pan clean and reserve.
- Toss **broccolini** with 2 tsp. olive oil and a pinch of **salt** and **pepper** on empty half of baking sheet. Spread into a single layer on their side.
- Roast in hot oven until broccolini is tender and chicken reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- While chicken and broccolini roast, prepare potato cakes.



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### Cook the Potatoes

- Peel **potatoes** and cut into small chunks.
- Bring a medium pot with potato chunks covered in **water** to a boil over medium-high heat. Cook until tender, 10-12 minutes.
- Drain potatoes in a colander and return to pot. Set aside.
- While potatoes cook, prepare ingredients.



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### Make the Potato Cakes

- Add **chicken breading**, **garlic**, ¼ tsp. **salt**, and a pinch of **pepper** to pot with **potatoes**. Mash until combined and mostly smooth.
- Form into four patties, 3"-wide. *If potato mixture is too dry to form cakes, return to pot and add water, 1 Tbsp. at a time, until desired consistency is reached.*



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### Prepare Ingredients and Make Herb Crema

- Trim bottom end from **broccolini** and cut into 2" lengths.
- Stem and mince **parsley**.
- Mince **garlic**.
- In a mixing bowl, combine **sour cream**, half the parsley (reserve remaining for garnish), **basil oil**, and a pinch of **pepper**. Set aside.
- Pat **chicken breasts** dry.



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### Cook Potato Cakes and Finish Dish

- Return pan used to sear chicken to medium heat and add 1 Tbsp. **olive oil** and **butter**. Let melt, 30-60 seconds.
- Add **potato cakes** to hot pan and cook until browned, 2-3 minutes per side.
- Remove from burner. Season with a pinch of **salt**.
- Plate dish as pictured on front of card, topping **chicken** with **red pepper pesto** and remaining **parsley** (to taste). Top potato cakes with **herb crema**. Bon appétit!