



In your box

- 1 oz. Capers
- 1 oz. Butter
- 2 tsp. Chicken Base
- 5 oz. Angel Hair Pasta
- ¼ oz. Parsley
- 1 Shallot
- 1 Lemon
- 4 oz. Grape Tomatoes
- 2 oz. Flour

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

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Medium Pot, Wire-Mesh Strainer, Large Pan, Mixing Bowl



Customer Favorite

Classic Chicken Piccata

with angel hair pasta and lemon-caper sauce

NUTRITION per serving—Calories: 775, Carbohydrates: 68g, Fat: 34g, Protein: 50g, Sodium: 1733mg.

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

25-35 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
- ☐ Bring 8 cups **water** and 1 tsp. **salt** to a boil in a medium pot
- ☐ Ingredient(s) used more than once: **lemon zest, sauce, parsley**



1

Prepare the Ingredients

- Peel and mince **shallot**.
- Zest **lemon**, halve, and juice.
- Quarter **tomatoes**.
- Stem and mince **parsley**.
- Pat **chicken breasts** dry. On a separate cutting board, cut each breast into three pieces. Cover pieces with plastic wrap, and gently pound with a heavy object to $\frac{1}{2}$ " thickness. Season both sides with a pinch of **salt** and $\frac{1}{4}$ tsp. **pepper**.



2

Cook the Chicken

- Mix **flour** and pinch of **salt** in a mixing bowl.
- Dredge **chicken** in flour-salt mixture, shaking off excess. Place floured chicken on a plate.
- Heat a large pan over medium-high heat and add $1\frac{1}{2}$ Tbsp. **olive oil**. Add chicken to hot pan and cook on one side until golden brown, 3-4 minutes.
- Flip, and cook until chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Remove to a plate and tent with foil. Reserve pan; no need to wipe clean.



3

Cook the Pasta

- Add **pasta** to boiling water and stir constantly, 30 seconds.
- Then cook undisturbed until al dente, 3-5 minutes.
- Reserve 1 cup **pasta cooking water**. Strain pasta in a wire-mesh strainer.
- Return pasta to pot and toss with 2 tsp. **olive oil**. Set aside.



4

Make the Sauce

- Return pan used to cook chicken to medium heat.
- Add 1 tsp. **olive oil** and **shallot** to hot pan and cook until fragrant, 30 seconds.
- Stir in reserved **pasta cooking water, chicken base**, and $\frac{1}{2}$ tsp. **lemon zest** (reserve remaining for pasta). Bring to a boil. Once boiling, cook until slightly thickened, 3-4 minutes.
- Remove from burner and swirl in **butter** until combined.



5

Finish the Dish

- Add half the **sauce** (reserve remaining for chicken), **tomatoes**, $1\frac{1}{2}$ Tbsp. **lemon juice**, and half the **parsley** (reserve remaining for garnish) to pot with **pasta**. Gently stir or toss to combine.
- Stir **capers** into remaining sauce in pan.
- Plate dish as pictured on front of card, spooning **lemon-caper sauce** over **chicken** and garnishing with remaining parsley and **lemon zest**. Bon appétit!