



In your box

- 1 Shallot
- 12 oz. Yukon Potatoes
- ½ oz. Grated Parmesan
- 4 oz. Light Cream
- ½ oz. Light Brown Sugar
- 2 tsp. Chicken Demi-Glace
- .3 oz. Butter
- 8 oz. Carrot
- 6 Chive Sprigs

Customize It Options

- 16 oz. Bone-in Skin-On Chicken Breasts
- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts

*Contains: milk

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Pan, Baking Sheet, Small Oven-Safe Casserole Dish, Medium Pot, Colander



Parisian Bistro Bone-In Chicken

with dauphinoise potatoes and Vichy carrots

NUTRITION per serving—Calories: 622, Carbohydrates: 57g, Fat: 30g, Protein: 32g, Sodium: 1295mg.

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

45-55 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 **400 degrees**
- Prepare a baking sheet with foil
- Prepare a small casserole dish with cooking spray
- Only half the **brown sugar** is used in this recipe
- Ingredient(s) used more than once: **shallot, Parmesan**

Customize It Instructions

- If using **boneless skinless chicken breasts**, follow same instructions as bone-in skin-on chicken in Steps 1 and 2, searing until browned on one side, 4-5 minutes, then roasting until chicken reaches minimum internal temperature, 10-12 minutes. Tent chicken with foil.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Slice **potatoes** into thin rounds. Bring a medium pot with potatoes and enough **lightly salted water** to cover to a boil. Reduce to a simmer and cook until softened, 10-12 minutes.
- Drain potatoes in a colander and return to pot. Cover and set aside.
- While potatoes cook, peel and mince **shallot**.
- Peel, trim, and cut **carrot** on an angle into ¼" slices.
- Mince **chives**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt and pepper**.



2

Cook the Chicken

- Heat 1 tsp. **olive oil** in a medium pan over medium-high heat. Add **chicken** to hot pan, skin side down, and cook until golden brown, 2-3 minutes per side.
- Transfer to prepared baking sheet, skin side up. Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 24-28 minutes.
- Rest cooked chicken at least 5 minutes.
- Reserve pan; no need to wipe clean.
- While chicken roasts, finish potatoes.



3

Finish the Dauphinoise Potatoes

- Add **cream, shallot** (reserve 1 Tbsp. for sauce), half the **Parmesan** (reserve remaining for topping), ½ tsp. **salt**, and ¼ tsp. **pepper** to pot with **potatoes**. Gently stir to combine.
- Transfer potatoes to prepared casserole dish. *For best results, use 1½-2½ cup capacity dish. You may also use a small oven-safe pan, including a cast iron. Wipe pot clean and reserve.*
- Top with remaining Parmesan and bake until cheese browns, 18-20 minutes.
- While potatoes bake, cook carrots.



4

Make the Vichy Carrots

- Return pot used to make potatoes to medium heat. Add ½ cup **water, carrot**, half the **brown sugar** (remaining is yours to do with as you please!), **butter**, and a pinch of **salt and pepper** to hot pot. Bring to a simmer.
- Once simmering, cover and cook until lightly glazed, 5-7 minutes.
- Remove cover and raise heat to medium-high. Stir often until carrot is tender, 6-8 minutes.
- Remove from burner.



5

Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-high heat and add ½ cup **water, demi-glace**, and remaining **shallot**. Bring to a simmer. Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, placing **chicken** on **sauce**, and garnishing **potatoes** and **carrots** with **chives**. Bon appétit!