



In your box

- 4 oz. Cremini Mushrooms
- 6 Chive Sprigs
- 2 tsp. Chicken Demi-Glace
- 1 oz. Roasted Garlic & Herb Butter
- 8 oz. Carrot
- ¼ oz. Flour
- 3 oz. Peas
- 2 tsp. Chicken Base
- 3 oz. Pearl Onions

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)
- 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, Cooking Spray
- Medium Non-Stick Pan, Medium Pot, Baking Sheet



Staff Pick

Chicken and Mushroom-Chive Gravy

with garlic butter peas and carrots

NUTRITION per serving—Calories: 511, Carbohydrates: 28g, Fat: 25g, Protein: 44g, Sodium: 1739mg.

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 **425 degrees**
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Steps 1 and 2, searing undisturbed until browned, 3-4 minutes per side, then roasting on baking sheet until ribeye reaches a minimum internal temperature of 145 degrees, 10-12 minutes. Halve to serve.

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼" rounds at an angle.
- Slice **mushrooms** into ¼" slices.
- Thinly slice **chives**.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Make the Garlic Butter Peas and Carrots

- Place a medium pot over medium-high heat. Add **carrot rounds**, **pearl onions**, ½ cup **water**, and **chicken base** (not demi-glacé; that's used for mushroom sauce) to hot pot. Bring to a simmer.
- Once simmering, cook until liquid is almost entirely evaporated, 15-17 minutes.
- Stir in **peas**, **garlic herb butter**, ¼ tsp. **salt**, and a pinch of **pepper** until butter melts, 1-2 minutes.
- Remove from burner. Cover and set aside.
- While carrots simmer, cook chicken.



3

Cook the Chicken

- Place a medium non-stick pan over medium heat with 2 tsp. **olive oil**. Add **chicken** to hot pan and sear until lightly browned, 2-3 minutes per side.
- Transfer chicken to prepared baking sheet. Reserve pan; no need to wipe clean.
- Bake in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes.
- Tent chicken with foil and rest, at least 3 minutes.
- While chicken rests, make mushroom gravy.



4

Make the Mushroom Gravy

- Return pan used to cook chicken to medium heat and add 2 tsp. **olive oil**. Add **mushrooms** to hot pan and stir occasionally until softened, 3-4 minutes.
- Stir in **flour** until mushrooms are coated and no clumps remain, 1-2 minutes.
- Add ½ cup **water**, **demi-glacé** (not chicken base; that you used for carrot), and a pinch of **salt** and **pepper**. Bring to a simmer. Once simmering, cook until liquid thickens, 1-2 minutes.
- Stir in **chives**. Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **mushroom gravy**. Bon appétit!