



In your box

- 1 oz. Black Truffle Butter
- .6 oz. Butter
- 2 tsp. Chicken Demi-Glace
- 5 oz. Asparagus
- 8 oz. Cremini Mushrooms

Customize It Options

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

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- 2 Medium Non-Stick Pans



Ready in 15

Truffle Butter Chicken Breast

with mushrooms and asparagus

NUTRITION per serving—Calories: 499, Carbohydrates: 10g, Fat: 32g, Protein: 43g, Sodium: 1284mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

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

Customize It Instructions

- If using **filets mignon**, follow same instructions as chicken in Step 1, cooking until filets reach a minimum internal temperature of 145 degrees, 5-8 minutes per side.

Minimum Internal Temperature

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



1

Cook the Chicken

- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add chicken breasts to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove chicken to a plate and top with **truffle butter**. Tent with foil.
- While chicken cooks, cook asparagus.



2

Cook the Asparagus

- Trim woody ends off **asparagus**.
- Place a medium non-stick pan over medium heat. Add asparagus, 2 Tbsp. **water**, and a pinch of **salt** to hot pan. Cover, and cook until asparagus is bright green and tender, 4-5 minutes.
- Remove asparagus to a plate. Wipe pan clean and reserve.
- While asparagus cooks, quarter **mushrooms**.



3

Cook the Mushrooms

- Return pan used to cook asparagus to medium-high heat and add 2 tsp. **olive oil**. Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until tender and browned, 3-5 minutes.
- Stir in 1 Tbsp. **water**, **demi-glace**, and **butter**. Cook until butter melts and coats mushrooms, 30-60 seconds.
- Remove from burner.



4

Finish the Dish

- Plate dish as pictured on front of card, topping asparagus with mushrooms. Bon appétit!