



#### In your box

- 2 Green Onions
- 1 oz. Shaved Parmesan
- 1 oz. Smoked Almonds
- 12 oz. Cubed Butternut Squash
- 1 oz. Butter
- 1 tsp. Chipotle Cinnamon Seasoning

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

\*Contains: milk, soy, tree nuts (almonds)

#### You will need

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



Ready in 15

## Smoked Almond Butter Chicken Breast

with chipotle cinnamon butternut squash

NUTRITION per serving—Calories: 606, Carbohydrates: 25g, Fat: 36g, Protein: 45g, Sodium: 1246mg.

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
- Set **butter** on counter to soften
- Ingredient(s) used more than once: **green onions**

### Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Step 1, cooking until steak reaches minimum internal temperature, 5-7 minutes per side.

Minimum Internal Temperature

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



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### Cook the Chicken

- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.
- Place a medium non-stick pan over medium heat and add 1 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 tent with foil.
- While chicken cooks, cook butternut squash.



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### Make the Almond Butter

- Coarsely chop **almonds**.
- Combine softened **butter**, almonds, and a pinch of **pepper** in a mixing bowl.



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### Cook the Butternut Squash

- Trim and thinly slice **green onions**. Keep white and green portions separate.
- Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**. Add **butternut squash**, **seasoning blend**, and a pinch of **salt** and **pepper** to hot pan. Cover, and stir occasionally, 5 minutes.
- Stir in **white portions of green onions**. Cover again, and stir occasionally until tender and lightly browned, 5-7 minutes.
- Remove from burner.



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### Finish the Dish

- Plate dish as pictured on front of card, topping chicken with **butter**, and garnishing **butternut squash** with **green portions of green onions** and **Parmesan**. Bon appétit!