



In your box

- ½ oz. Hazelnut Pieces
- 1 oz. Butter
- 12 oz. Carrot
- ½ fl. oz. Honey
- 1 Rosemary
- 12 oz. Yukon Potatoes
- 1 oz. Roasted Garlic & Herb Butter
- ½ tsp. Seasoned Salt Blend
- 1 oz. Light Cream Cheese

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, tree nuts (hazelnuts)

You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Baking Sheet, Medium Pot, Colander, Mixing Bowl



Culinary Collection

Hazelnut Butter Chicken Breast

with garlic mashed potatoes and honey-rosemary carrots

NUTRITION per serving—Calories: 737, Carbohydrates: 54g, Fat: 39g, Protein: 45g, Sodium: 1593mg.

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

50-60 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**
- Set **plain butter** on counter to soften
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- If using **NY Strip Steak**, follow same instructions as chicken in Steps 2 and 4, cooking until steak reaches a minimum internal temperature of 145 degrees, 9-11 minutes per side. Halve to serve.

Minimum Internal Temperature

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



1

Make the Mashed Potatoes

- Cut **potatoes** into large evenly-sized chunks.
- Bring a medium pot with potato chunks covered by **cold water** to a boil over medium-high heat. Cook until potatoes are fork-tender, 12-15 minutes.
- Reserve ¼ cup **potato cooking water**. Drain potatoes in a colander and return to pot. Add **cream cheese**, 2 Tbsp. potato cooking water, **garlic and herb butter**, and a pinch of **salt**. Mash until smooth. *If too dry, add remaining potato cooking water, 1 Tbsp. at a time, until desired consistency is reached.* Cover and set aside.
- While potatoes cook, prepare ingredients.



2

Prepare the Ingredients

- Peel, trim, and cut **carrot** into ½"-wide by 2"-long sticks.
- Stem and coarsely chop **rosemary**.
- Finely chop **hazelnuts**.
- Combine chopped hazelnuts and softened **plain butter** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry and season both sides with **seasoned salt** and a pinch of **pepper**.



3

Roast the Carrot

- Place **carrot** on prepared baking sheet and toss with 2 tsp. **olive oil**, 1 tsp. **rosemary** (use more if desired) ¼ tsp. **salt**, and a pinch of **pepper**.
- Spread into a single layer and roast until tender and lightly browned, 15-18 minutes.
- Drizzle roasted carrot with **honey**.
- While carrot roasts, cook chicken.



4

Cook the Chicken

- 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 from burner. Rest chicken, 3 minutes.



5

Finish the Dish

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