



In your box

- 8 oz. Green Beans
- .6 oz. Butter
- 1 oz. Light Cream Cheese
- 2 tsp. Chicken Demi-Glace
- 8 oz. Cremini Mushrooms
- 1 oz. Lemon Garlic Herb Butter

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Mahi-Mahi Fillets
- 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
- Large Non-Stick Pan, Baking Sheet, Small Pot



Staff Pick

Lemon Herb Beurre Blanc Chicken

with mushrooms and green beans

NUTRITION per serving—Calories: 533, Carbohydrates: 16g, Fat: 33g, Protein: 45g, Sodium: 1558mg.

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

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

Customize It Instructions

- If using **mahi-mahi**, halve, pat dry, and season both sides with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 2, cooking until mahi-mahi reaches desired doneness (medium-rare to well-done), 2-4 minutes per side for medium. *Consuming raw or undercooked mahi-mahi may increase your risk for food-borne illness.*

Minimum Internal Temperature

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



1

Prepare the Ingredients

- Quarter **mushrooms**.
- Trim ends off **green beans** and halve.
- Pat **chicken** dry and season both sides with a pinch of **salt** and **pepper**.



2

Roast the Chicken

- Heat 2 tsp. **olive oil** in a large non-stick pan over medium heat. Add **chicken** to hot pan. Cook undisturbed until browned on one side, 4-5 minutes.
- Transfer chicken, seared side up, to prepared baking sheet. Reserve pan; no need to wipe clean.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 10-12 minutes.
- While chicken roasts, cook vegetables.



3

Cook the Vegetables

- Return pan used to cook chicken to medium-high heat and add 2 tsp. **olive oil**. Add **green beans**, **mushrooms**, **demi-glace**, ½ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir to combine.
- Cover, reduce heat to medium, and cook until vegetables are tender, 5-7 minutes.
- *If vegetables need more time, add 1 Tbsp. water and cook until evaporated, 1-2 minutes.*
- Remove from burner and stir in **plain butter** until coated. Cover and set aside.



4

Make the Sauce

- Bring 2 Tbsp. **water** and **cream cheese** to a simmer in a small pot over medium-high heat.
- Once simmering, stir until smooth and creamy, 1-2 minutes.
- Remove from burner and stir in **lemon garlic herb butter** until combined.



5

Finish the Dish

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