



In your box

- ¼ tsp. Red Pepper Flakes
- ½ fl. oz. Garlic Oil
- 6 Chive Sprigs
- 1 Shallot
- 1 Lemon
- 1 oz. Light Cream Cheese
- ½ oz. Smoked Almonds
- 4 oz. Broccolini
- 1 oz. Smoked Gouda Slice

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks

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

You will need

Olive Oil, Salt, Pepper, Cooking Spray
2 Mixing Bowls, Baking Sheet, Medium Non-Stick Pan



Culinary Collection

Smoked Gouda Fondue Chicken

with lemon broccolini almondine

NUTRITION per serving—Calories: 512, Carbohydrates: 14g, Fat: 31g, Protein: 45g, Sodium: 1320mg.

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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

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

Customize It Instructions

- If using **sirloin steaks**, follow same instructions as chicken in Steps 1 and 3, 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°



1

Prepare the Ingredients

- Trim bottom end from **broccolini**.
- Zest and halve **lemon**. Cut one half into wedges and juice the other half.
- Mince **chives**.
- Peel and halve **shallot**. Slice thinly.
- Finely chop **almonds**.
- Combine almonds and 1 tsp. lemon zest in a mixing bowl. Set aside.
- Combine 1 tsp. lemon juice and **garlic oil** in another mixing bowl. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2

Roast the Broccolini

- Place **broccolini** and **shallot** on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Massage oil and seasoning into broccolini.
- Spread into a single layer and roast in hot oven until lightly charred, 12-15 minutes.
- Drizzle roasted broccolini with **lemon-garlic oil mixture**. Top with **almond-lemon zest mixture**.
- While broccolini roasts, cook chicken.



3

Cook the Chicken

- 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 tent with foil. Wipe pan clean and reserve.



4

Make the Fondue

- Tear **smoked Gouda cheese** into four pieces.
- Return pan used to cook chicken to medium heat. Combine ¼ cup **water** and **cream cheese** in hot pan and bring to a simmer, stirring often.
- Once simmering, cook until cream cheese is mostly melted, 1-2 minutes.
- Stir in smoked Gouda cheese, one torn piece at a time, until sauce is smooth. *If too thick, add water, 1 tsp. at a time, until desired texture is reached.*
- Remove from burner and stir in **chives** and a pinch of **salt**.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **chicken** with **sauce**, and garnishing with **red pepper flakes** (to taste). Squeeze **lemon wedges** over to taste. Bon appétit!