



### In your box

- 2 oz. Shredded Grand Cru (Gruyere) Cheese
- 2 oz. Light Cream Cheese
- 2 oz. Baby Spinach
- 12 oz. Red Potatoes
- 1 oz. Grated Parmesan
- 1 oz. White Cooking Wine
- .3 oz. Butter
- 4 tsp. Chicken Demi-Glace
- 1 Shallot

### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 16 oz. USDA Choice Boneless Ribeye Steak (Serves 2)

\*Contains: milk

### You will need

- Olive Oil, Salt, Pepper, Cooking Spray
- Medium Non-Stick Pan, Mixing Bowl, Large Non-Stick Pan, Baking Sheet, Medium Oven-Safe Casserole Dish



Culinary Collection

## Chicken Breast and Caramelized Shallot Demi

with spinach and potato gratin

NUTRITION per serving—Calories: 738, Carbohydrates: 48g, Fat: 37g, Protein: 59g, Sodium: 1652mg.

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

45-55 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 **400 degrees**
- Prepare a casserole dish with cooking spray
- Prepare a baking sheet with foil
- Ingredient(s) used more than once: **cheese mixture**

### Customize It Instructions

- If using **ribeye**, follow same instructions as chicken in Steps 1 and 3, cooking until steak reaches a minimum internal temperature of 145 degrees, 4-6 minutes per side. Halve to serve.

#### Minimum Internal Temperature

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



1

### Prepare the Ingredients

- Cut **potatoes** into ¼" slices.
- Peel **shallot** and cut into ¼" dice.
- Combine **Parmesan** and **Gruyere** in a mixing bowl. Set aside.
- Pat **chicken breasts** dry, and season both sides with a pinch of **salt** and **pepper**.



2

### Start the Gratin

- Place a large non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **potatoes** and a pinch of **salt** to hot pan and stir occasionally until starting to soften, 4-5 minutes.
- Stir in **cream cheese** and ½ cup **water** and bring to a boil.
- Once boiling, remove from burner and stir in **spinach** and half the **cheese mixture** (reserve remaining for topping).



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### Finish the Gratin

- Transfer **potato mixture** to prepared casserole dish. Cover with foil and place on prepared baking sheet to catch any drips.
- Bake in hot oven, 30 minutes.
- Carefully remove from oven. Remove foil and top with remaining **cheese mixture**. Bake again until cheese is bubbling and lightly browned, 4-6 minutes.
- While gratin bakes, 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 chicken to a plate and tent with foil. Wipe pan clean and reserve.



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### Make Sauce and Finish Dish

- Return pan used to cook chicken to medium-low heat and add 2 tsp. **olive oil**. Add **shallot** to hot pan and stir often until shallot begins to brown, 3-4 minutes.
- Add ¼ cup **water** and stir occasionally until water is evaporated, 4-5 minutes.
- Add **wine** to hot pan and cook until liquid is reduced by half, 1-2 minutes.
- Stir in **demi-glace** and bring to a simmer.
- Once simmering, remove from burner and swirl in **butter**.
- Plate dish as pictured on front of card, topping **chicken** with sauce. Bon appétit!