



PARMESAN CHIVE CHICKEN & POTATOES

**FAST &
FRESH**

Mixed Greens & Honey Dijon Dressing

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Bowls
- Paper towels
- Plastic wrap
- Aluminum foil
- Pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)



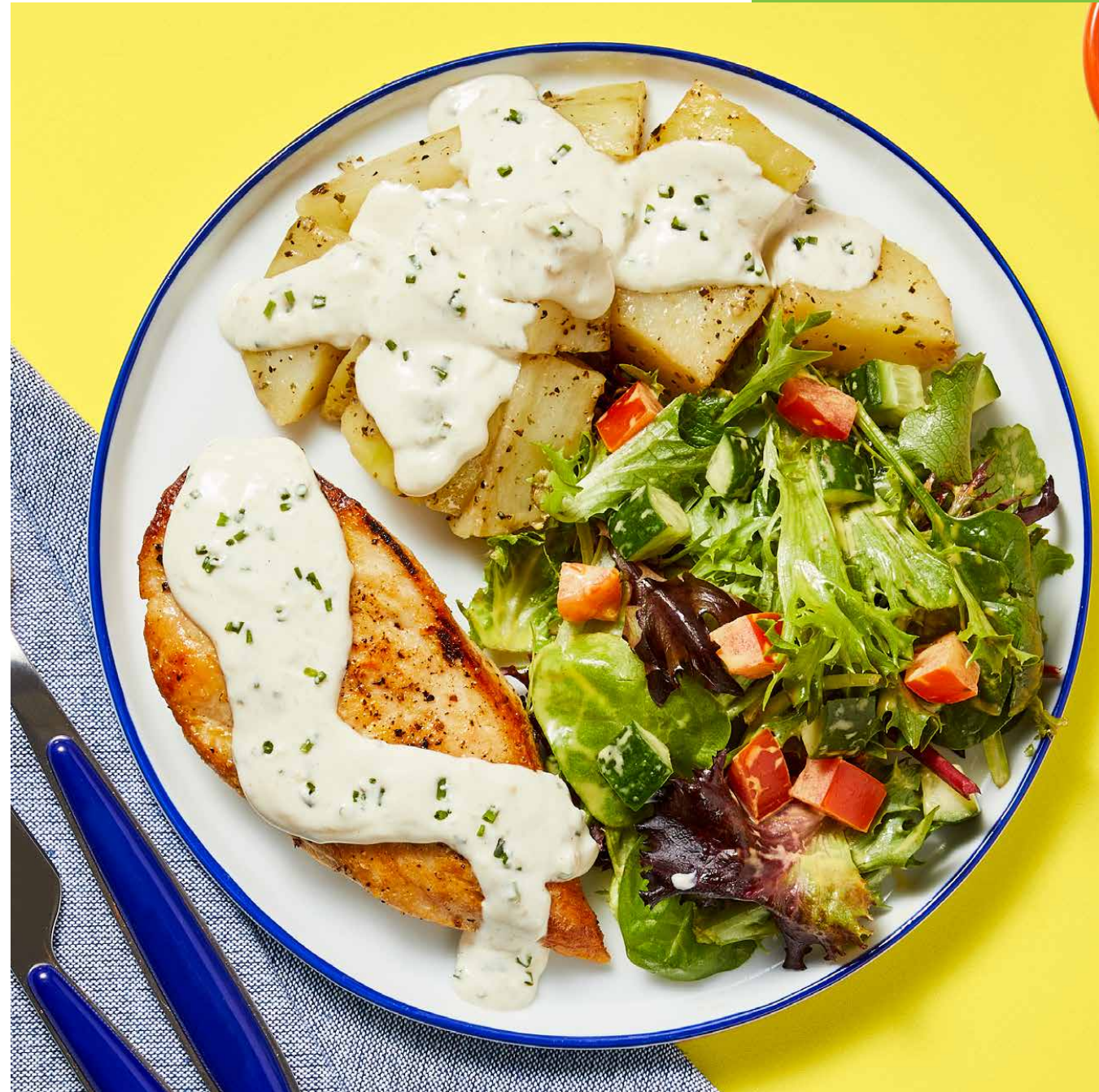
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CALORIES: 1010

1 PREP



12 oz | 24 oz
Potatoes



¼ oz | ½ oz
Chives



1 | 2
Mini Cucumber



1 | 2
Tomato

- Wash and dry produce.
- Quarter **potatoes** (peel if you prefer). Finely chop **chives**. Dice **cucumber**. Dice **tomato**.



2 ZAP



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk

- In a microwave-safe bowl, season **potatoes** with **salt** and **pepper**. Add **garlic herb butter** and cover with plastic wrap; microwave until tender and steaming, 4-5 minutes.



3 SIZZLE



10 oz | 20 oz
Chicken Cutlets



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- Meanwhile, pat **chicken*** dry and season with **salt** and **pepper**. Drizzle **oil** in a hot pan; cook chicken until cooked through, 5-7 minutes per side. Turn off heat; transfer to a plate and cover with foil. Wipe out pan.
- Heat another **drizzle of oil** in same pan. Cook **cream sauce**, **cheese**, and **chives**, stirring, until **sauce** is smooth and slightly thickened, 1-2 minutes.



4 SERVE



2 oz | 4 oz
Mixed Greens



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs

- In a bowl, toss **mixed greens**, **cucumber**, **tomato**, and **dressing**.
- Spoon **sauce** over **chicken** and **potatoes**. Serve with **salad**.



*Chicken is fully cooked when internal temperature reaches 165°.