BUTTER-BASTED CHICKEN BREASTS
with Candied-Bacon Brussels Sprouts & Mashed Potatoes

PREP: 10 MIN | COOK: 50 MIN | CALORIES: 1070

HELLO BUTTER BASTED
Spooning garlic-herb butter over chicken as it cooks helps to infuse the meat with flavor.

INGREDIENTS

<table>
<thead>
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<th>2 PERSON</th>
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<tr>
<td>8 oz</td>
<td>16 oz</td>
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<td>1</td>
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<td>4 oz</td>
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<td>12 oz</td>
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<td>2 TBSP</td>
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<td>6 TBSP</td>
<td>12 TBSP</td>
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<td>1 tsp</td>
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*The ingredient you received may be a different color.

Contains: Milk

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GOURMET
1 PREP
• Place a foil-lined baking sheet on top rack (2 foil-lined sheets, on top and middle racks, for 4 servings); preheat oven to 425 degrees. Wash and dry produce.
• Trim and thinly slice scallions, separating whites from greens. Trim and halve Brussels sprouts lengthwise. Halve, peel, and mince shallot until you have 3 TBSP.

2 MAKE MASHED POTATOES
• Dice potatoes into ½-inch pieces.
• Place in a large pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes.
• Reserve ½ cup potato cooking liquid, then drain.
• Melt 1 TBSP plain butter in empty pot over medium heat. Add scallion whites; cook until softened, 1 minute.
• Return potatoes to pot; mash until smooth. Season with salt and pepper.
• Keep covered off heat until ready to serve.

2 MAKE SAUCE
• Add minced shallot to pan with reserved garlic herb butter. Cook over low heat until softened, 1-2 minutes.
• Stir in demi-glace, any resting juices from chicken, and ¼ cup water. Simmer until slightly thickened, 1-2 minutes.
• Turn off heat. Stir in 2 packets sour cream (4 packets for 4 servings) until combined. (You’ll use the rest of the sour cream in the next step.) Season with salt and pepper.

3 ROAST SPROUTS & BACON
• Meanwhile, carefully toss Brussels sprouts on one side of prepared baking sheet with a drizzle of oil, salt, and pepper. Arrange cut sides down.
• Add bacon* to empty side; season with salt and pepper. (For 4 servings, divide between both prepared sheets; roast Brussels sprouts on top rack and bacon on middle rack.)
• Roast on top rack for 10 minutes, then remove from oven. Sprinkle bacon with brown sugar.
• Return to oven until bacon is crispy and Brussels sprouts are tender, 10-15 minutes more.

4 COOK CHICKEN
• Meanwhile, pat chicken* dry with paper towels; season all over with salt and pepper.
• Heat a large drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 5-8 minutes per side.
• In the last 2 minutes of cooking, reduce heat to low and add garlic herb butter. Once melted, spoon over chicken to coat.
• Turn off heat. Leaving butter in pan, transfer chicken to a cutting board.

5 FINISH & SERVE
• Slice chicken crosswise. Chop bacon into small pieces.
• Stir remaining sour cream into mashed potatoes; add splashes of reserved potato cooking liquid as needed until creamy.
• Divide mashed potatoes and Brussels sprouts between plates. Top potatoes with chicken and sauce. Garnish chicken with scallion greens and Brussels sprouts with bacon. Sprinkle with chili flakes to taste.

6 FINISH & SERVE
• Slice chicken crosswise. Chop bacon into small pieces.
• Stir remaining sour cream into mashed potatoes; add splashes of reserved potato cooking liquid as needed until creamy.
• Divide mashed potatoes and Brussels sprouts between plates. Top potatoes with chicken and sauce. Garnish chicken with scallion greens and Brussels sprouts with bacon. Sprinkle with chili flakes to taste.

CONTAINS: Milk

* Bacon is fully cooked when internal temperature reaches 145º.
* Chicken is fully cooked when internal temperature reaches 165º.