



# CHICKEN IN A VELVETY MUSHROOM SAUCE

with Bacon, Bistro Salad & Garlic Bread

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Shallot



1 | 2  
Ciabatta  
Contains: Soy, Wheat



4 oz | 8 oz  
Button Mushrooms



2.25 oz | 4.5 oz  
Red Grapes



5 tsp | 10 tsp  
Red Wine  
Vinegar



4 oz | 8 oz  
Bacon



10 oz | 20 oz  
Chicken Cutlets



1 tsp | 2 tsp  
Garlic Powder



1 tsp | 1 tsp  
Dried Thyme



1 TBSP | 1 TBSP  
Flour  
Contains: Wheat



1 | 2  
Chicken Demi-Glace  
Contains: Milk



2 oz | 4 oz  
Mixed Greens



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HELLO

### CHICKEN DEMI-GLACE

This extra-concentrated sauce delivers a foundation of flavor for our take on the French classic *coq au vin*.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 930



### WHAT'S SHAKIN' BACON?

Save the bacon fat in Step 3 and store it in the fridge! Use it to enhance scrambled eggs, mashed potatoes, or fried rice.

### BUST OUT

- 2 Small bowls
  - Large pan
  - Paper towels
  - Aluminum foil
  - Medium bowl
  - Kosher salt
  - Black pepper
  - Sugar (¼ tsp | ½ tsp)
  - Cooking oil (1 tsp | 1 tsp)
  - Olive oil (2 TBSP | 4 TBSP)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



### 1 PREP

- Place **1 TBSP butter (2 TBSP for 4 servings)** in a small bowl; bring to room temperature. **Wash and dry produce.**
- Halve, peel, and thinly slice **half the shallot**; finely dice remaining half. Halve **ciabatta**. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Halve **grapes**.



### 2 PICKLE SHALLOT

- In a second small microwave-safe bowl, combine **sliced shallot, 1 TBSP vinegar, 1 tsp water, ¼ tsp sugar, and a pinch of salt (use 2 TBSP vinegar, 2 tsp water, and ½ tsp sugar for 4 servings)**. Microwave for 30 seconds. Set aside to pickle, tossing occasionally.



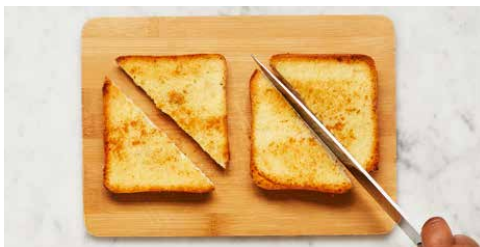
### 3 COOK BACON

- Slice **bacon\*** crosswise into ½-inch pieces.
- Heat a large dry pan over medium-high heat. Add bacon in an even layer. Cook, stirring occasionally, until fat is rendered and bacon is crispy, 5-8 minutes. **TIP: Lower heat if bacon begins to brown too quickly.**
- Transfer bacon to a paper-towel-lined plate. Discard all but a **thin layer of bacon fat (you'll use it to cook the chicken)**.



### 4 COOK CHICKEN

- While bacon cooks, pat **chicken\*** dry with paper towels; season all over with **salt and pepper**.
- Return pan with **bacon fat** to medium-high heat (**add a drizzle of oil if needed**). Add chicken and cook until browned and cooked through, 3-5 minutes per side. **TIP: If chicken is on the thicker side, reduce heat to medium after flipping and cover with a lid until cooked through, 5-7 minutes.**
- Turn off heat; transfer chicken to a cutting board and tent with foil to keep warm. Wipe out any burned bits from pan.



### 5 MAKE GARLIC BREAD

- Toast **ciabatta**.
- Add **half the garlic powder** to bowl with **softened butter**; stir to combine. Season with **salt and pepper**.
- Spread cut sides of bread with **garlic butter** and halve on a diagonal.



### 6 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for chicken over medium-high heat. Add **mushrooms, diced shallot, half the thyme (all for 4 servings), a small pinch of salt, and pepper**. Cook, stirring, until golden and softened, 2-4 minutes.
- Stir in **half the flour (all for 4)** and **remaining garlic powder**; cook until fragrant, 1 minute. Add **remaining vinegar** and cook until liquid is absorbed, 1 minute more.
- Reduce heat to medium; add **demi-glace, half the bacon, and ½ cup water (¾ cup for 4)**. Cook, stirring, until thickened, 1-2 minutes. Reduce heat to low; stir in **1 TBSP butter (2 TBSP for 4)** until melted. **TIP: Add a splash of water if sauce is too thick.**



### 7 ASSEMBLE SALAD & SERVE

- In a medium bowl, combine **mixed greens, grapes, and pickled shallot with its liquid**. Add **2 TBSP olive oil (4 TBSP for 4 servings)** and toss to combine. Season with **salt and pepper**.
- Slice **chicken** crosswise.
- Divide chicken, **salad, and garlic bread** between plates. Spoon **sauce** over chicken and top salad with **remaining bacon**. Serve.

\*Bacon is fully cooked when internal temperature reaches 145°.

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