



# CHICKEN WITH CHERRY PAN SAUCE

plus Loaded Mashed Potatoes, Cheesy Spinach Dip & Chocolate Lava Cakes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



5 oz | 10 oz  
Spinach



4 oz | 8 oz  
Bacon



6 oz | 12 oz  
Carrots



6 oz | 12 oz  
Asparagus



2 | 4  
Scallions



4 oz | 8 oz  
Cream Sauce  
Base  
Contains: Milk



1 oz | 2 oz  
Cheese Roux  
Concentrate  
Contains: Milk



1 tsp | 2 tsp  
Garlic Powder



9 TBSP | 18 TBSP  
Parmesan Cheese  
Contains: Milk



6 TBSP | 12 TBSP  
Sour Cream  
Contains: Milk



1.5 oz | 3 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame



10 oz | 20 oz  
Chicken Cutlets



1 | 2  
Cherry Jam



1 | 2  
Chicken Stock  
Concentrate



2 | 4  
Lava Cakes  
Contains: Eggs, Milk,  
Soy



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

\*The ingredient you received may be a different color.

## HELLO

### SIP & DIP

Sauvignon Blanc's high acidity and fresh citrus notes make it a great pairing for this creamy dip.



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1790



## A WHOLE LAVA LOVE

These warm, oozy chocolate cakes need no embellishment (but a dollop of whipped cream or ice cream wouldn't hurt!).

### BUST OUT

- Medium pot
  - Strainer
  - Potato masher
  - Large bowl
  - Plastic wrap
  - Paper towels
  - 3 Baking sheets
  - Peeler
  - Whisk
  - Small pot
  - Large pan
  - Kosher salt
  - Black pepper
  - Cooking oil (1 TBSP | 1 TBSP)
  - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



### 1 MAKE MASHED POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium 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.
- Return potatoes to pot and mash until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Cover to keep warm. (You'll finish the potatoes in Step 6.)



### 2 COOK SPINACH & BACON

- While potatoes cook, place **spinach** and **1 TBSP water (2 TBSP for 4 servings)** in a large microwave-safe bowl. Cover tightly with plastic wrap and microwave until wilted, 2-4 minutes. Carefully remove plastic and transfer spinach to a paper-towel-lined plate; let cool. **TIP: No microwave? No problem! Heat a drizzle of oil in a large pan over medium-high heat. Add spinach and cook, stirring, until wilted, 3-4 minutes.**
- Place **bacon\*** on a baking sheet; roast on top rack until crispy, 15-20 minutes. Transfer to a cutting board. Once cool enough to handle, roughly chop.



### 3 FINISH PREP

- Meanwhile, trim, peel, and cut **carrots** into sticks (like fries; ours were 4 inches long and ½ inch thick). Trim and discard bottom 1 inch from **asparagus**. Trim and thinly slice **scallions**, separating whites from greens.
- Once **spinach** is cool enough to handle, place in the center of a clean kitchen towel. Gather into a tight bundle and squeeze over the sink to remove as much moisture as possible. Finely chop spinach.



### 4 MAKE DIP

- Whisk **cream sauce base**, **cheese roux**, and **garlic powder** in a small pot until combined, then set over medium-high heat; cook, whisking, until slightly thickened, 1-2 minutes. Reduce heat to low; stir in **two packets of sour cream** and **two packets of Parmesan (four packets of sour cream and four packets of Parmesan for 4 servings)** until melted and combined, 1 minute. **(TIP: It may take time for Parm to fully melt—just keep stirring!)** Stir in **chopped spinach** and season with **salt** and **pepper**. (If mixture seems too thick, stir in a splash of water.)
- Transfer **dip** to a bowl and serve with **carrot sticks** and **tortilla chips** along with Mom's favorite beverage while you prepare the rest of the meal. **TIP: Prefer to serve the dip with the main course? Reheat over medium-low heat right before serving!**



### 5 COOK CHICKEN & ASPARAGUS

- Pat **chicken\*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over high heat. Add chicken and sear until golden brown, 2 minutes per side. Turn off heat; transfer chicken to one side of a second baking sheet. Wipe out pan and let cool slightly.
- Toss **asparagus** on empty side of sheet with a **drizzle of oil**, **salt**, and **pepper**. Roast on middle rack until chicken is cooked through and asparagus is tender and lightly browned, 10-12 minutes.



### 6 FINISH POTATOES & MAKE SAUCE

- Stir **remaining Parmesan** and **one packet of sour cream (two packets for 4 servings)** into **mashed potatoes** until cheese has melted, 1 minute. Fold in **half the bacon** and **half the scallion greens**. Taste and season with **salt** and **pepper**. Cover to keep warm. **TIP: If bacon isn't finished yet, stir in right before serving.**
- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **scallion whites** and cook, stirring, until softened and fragrant, 1 minute. Stir in **¼ cup water (½ cup for 4)**, **jam**, and **stock concentrate**. Cook, stirring, until thickened, 2-3 minutes. Remove pan from heat; stir in remaining sour cream and **1 TBSP butter (2 TBSP for 4)**. Season with **salt** and **pepper**.



### 7 FINISH & SERVE

- Slice **chicken** crosswise.
- Divide chicken, **asparagus**, and **mashed potatoes** between plates. Spoon **sauce** over chicken and sprinkle potatoes with **remaining bacon** and **remaining scallion greens**. Serve.
- For dessert, preheat oven to 350 degrees; unwrap thawed **lava cakes** and place on a third baking sheet. Heat on middle rack until center is warm and gooey, 10-14 minutes (or microwave for 30-45 seconds).

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

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