



PROSCIUTTO-WRAPPED APRICOT CHICKEN

plus Lemony Ricotta Crostini, Mashed Potatoes, Salad & Cinnamon Crumb Cake Muffins

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Lemon



¼ oz | ½ oz
Chives



1 | 2
Demi-Baguette
Contains: Soy, Wheat



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 | 2
Red Pepper
Jam



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



10 oz | 20 oz
Chicken Cutlets



2 oz | 4 oz
Prosciutto



4 oz | 4 oz
Cream Sauce
Base
Contains: Milk



1 | 2
Chicken Stock
Concentrate



1 | 2
Apricot Jam



2 tsp | 4 tsp
Honey



2 tsp | 2 tsp
Dijon Mustard



2 oz | 4 oz
Mixed Greens



2 | 4
Cinnamon Crumb
Cake Muffins
Contains: Eggs, Milk,
Soy, Wheat



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

SEASONAL SPREAD

A three-course spring-inspired feast
for easy entertaining



PREP: 20 MIN | COOK: 45 MIN | CALORIES: 1560



PARTY HEART-Y

A few springy DIY additions make the table sparkle: Bust out a pastel tablecloth; add small vases of spring flowers; or make a centerpiece of colorful dyed eggs.

BUST OUT

- Medium pot
 - Zester
 - 2 Baking sheets
 - Small bowl
 - Paper towels
 - Medium pan
 - Potato masher
 - Whisk
 - Large bowl
 - Kosher salt
 - Black pepper
 - Olive oil (7 tsp | 13 tsp)
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



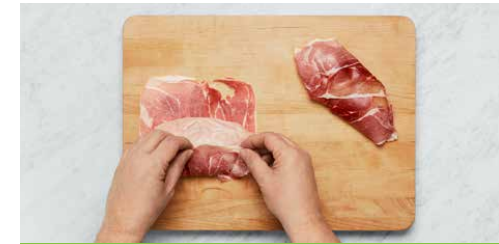
1 COOK POTATOES & PREP

- Adjust rack 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.** (TIP: For a smoother texture, peel potatoes first.) Bring to a boil and cook until tender, 15-20 minutes. Drain and return potatoes to pot; cover to keep warm.
- Zest and quarter **lemon.** Thinly slice **chives.**



2 MAKE CROSTINI

- Slice **baguette** crosswise into 8 rounds (16 rounds for 4 servings); spread out on a baking sheet and drizzle with **olive oil.** Toast on top rack until golden brown, 5-10 minutes.
- Place **ricotta** in a small bowl; add **half the lemon zest (all for 4), 1 TBSP lemon juice, salt, and pepper** and stir to combine. Spread ricotta mixture onto **crostini;** drizzle with **red pepper jam.** Sprinkle with **half the almonds** and **half the chives.**
- Serve with your favorite beverage for snacking while you prepare the rest of the meal. TIP: Prefer to serve the crostini with the main course? Toast now and assemble right before serving!



3 WRAP CHICKEN

- Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper.**
- Lay **two slices of prosciutto** beside each other on a flat surface. Place a chicken cutlet along bottom of slices; tightly roll up prosciutto around chicken. Repeat with remaining prosciutto and chicken.



4 SEAR & ROAST CHICKEN

- Heat a **drizzle of oil** in a medium pan over medium-high heat. Add **wrapped chicken** and cook until browned, 2-3 minutes per side. Turn off heat; transfer chicken to a second baking sheet. Wipe out pan.
- Roast on middle rack until chicken is cooked through, 15 minutes.
- Transfer to a cutting board.



5 MASH POTATOES

- Mash **potatoes** with a potato masher or fork until smooth. (TIP: If potatoes have cooled, mash over medium-low heat.) Stir in **half the cream sauce base (all for 4 servings), remaining chives, and 1 TBSP butter (2 TBSP for 4)** until combined. Season generously with **salt** and **pepper.** Keep covered off heat until ready to serve.



6 MAKE SAUCE & SALAD

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for chicken over low heat. Whisk in **stock concentrate, apricot jam, and half the honey.**
- When **chicken** is done, return to pan with any drippings and turn to coat in **sauce.**
- In a large bowl, whisk together **half the mustard, remaining honey, 2 TBSP olive oil, juice from one lemon wedge, salt, and pepper.** (For 4, use all the mustard, 4 TBSP olive oil, and juice from two lemon wedges.) Add **mixed greens** to bowl and toss to coat.



7 SERVE

- Slice **chicken** crosswise.
- Divide chicken, **mashed potatoes,** and **salad** between plates. Drizzle chicken with any **remaining pan sauce** and top salad with **remaining almonds.**
- Serve **crumb cake muffins** for dessert.

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