



Crisped Chicken Cutlets, Mashed Potatoes & Brown Butter Sage Cream Sauce

Meal Includes:

- 4 Chicken Cutlets
- Mashed Potatoes
- Brown Butter Sage Cream Sauce
- 4 Cubes of Focaccia
- 8 Petite Chocolate Chip Cookies

Choice of one Vegetable Side:

- Green Salad
- Vinaigrette Salad Dressing
- Roasted Broccoli
- Kale Apple Slaw

Allergy: Wheat, Dairy, Egg

- **Hands-on Time:** approx. 5-10 minutes
- **Total time:** approx. 35 minutes
- **Recommended method of cooking:** Both stove top and oven

Getting ready (approx. 50 minutes before you want to eat):

- Preheat oven to 350 degrees.
- Take food from refrigerator and bring to room temperature for quicker heat time.
- Remove any plastic wrap from containers and discard.

Warming the Meal

1. **Chicken-warm in the oven:** Uncover chicken. Place in oven and bake for 10 minutes. Turn over and bake an additional 5-10 minutes. For crispier exterior, turn oven to "broil" and place chicken on lower rack. Watch chicken until it reaches desired color/crispness.
2. **Brown Butter Sage Cream Sauce-on the stove top:** Spoon Brown Butter Sage Cream Sauce to medium saucepan with 1/2 to 1 cup of water (depending on desired consistency). Cook uncovered on medium-low heat or 5-10 minutes, stirring every 2 minutes until warmed through and bubbly.
3. **Mashed Potatoes-on the stove top:** Transfer mashed potatoes to a medium sauce pan. Add 2-3 tbsp of milk or water. Heat on medium-low, stirring every 3 minutes until heated through. Mashed potatoes can also be warmed in the oven but this method requires an additional 15 minutes to estimated prep time for the meal).
4. **Broccoli (if ordered)-warm on stove top:** Place broccoli to medium saucepan with 1/4 cup water. Cover with lid and cook on medium heat, stirring every 2 minutes until warmed through and tender.

Extras

- **Warm Bread?** Wrap focaccia in aluminum foil. Warm in preheated oven for 5-10 minutes. (Can also be warmed in microwave for 15-30 seconds without foil).
- **Freshly-baked cookies?** Spray cookie sheet with nonstick spray. Place Chocolate Chip Cookie Dough balls at least 2" apart. Bake for 5-7 minutes. *Dough contains raw eggs. Not suitable for raw consumption. Bake before eating.*

Serving Instructions:

Plate chicken and mashed potatoes. Spoon brown butter sauce over top. Serve with side vegetable and warmed focaccia. Enjoy a petite chocolate chip cookie for dessert. Meal serves four adults (or two adults and up to four small children)

Other Cooking Methods:

Oven-only (no dirty dishes!) Chicken, Mashed Potatoes, Brown Butter Sage Cream Sauce and Broccoli (if ordered) can be reheated in a 350 degree oven in the foil containers they came in. Bake Chicken and Mashed potatoes uncovered. Cook Brown Butter Sauce and broccoli covered in foil. *Be sure to remove any plastic wrap.* Wrap focaccia in foil and bake with other meal components. Bake cookies on a baking sheet. Heating times will vary, so stir often and monitor temperatures.

Optional supplies:

Cookie sheet, aluminum foil, non-stick spray