



## Crispy Lemon-Butter Chicken

with Arugula, Radicchio & Shallots

🕒 30-40min

🍴 2 Servings

This recipe highlights a winner #smartcooking move: crisp some shallot rounds in olive oil and reserve the shallot oil for a salad dressing turned up a notch. And there's a lot more to love here, from the tender chicken breasts basted in an addictive butter-lemon sauce to a nutritious radicchio and arugula salad. Oh, and those crunchy shallots scattered on top. Cook, relax and enjoy!

## What we send

- champagne vinegar
- boneless, skinless chicken breasts
- shallot
- lemon
- whole grain mustard <sup>17</sup>
- radicchio
- baby arugula

## What you need

### Tools

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 660kcal, Fat 41g, Carbs 18g, Proteins 49g



### 1. Cook shallots

Trim ends from **shallot**, then peel and thinly slice into rounds. Heat **1/4 cup oil** in a small skillet over medium. Add shallot rounds and cook until golden brown, 8-10 minutes. Use a slotted spoon to remove shallots and transfer to a paper towel. Sprinkle with **salt**. Reserve **shallot oil**.



### 4. Make salad

Whisk together **reserved shallot oil**, **champagne vinegar**, **1 tablespoon mustard**, and **half the lemon juice**; season to taste with **salt** and **pepper**. Cut **radicchio** into quarters, remove the core then roughly chop. Toss radicchio with the **vinaigrette**.



### 2. Pound chicken

Meanwhile, place each **chicken breast** between two pieces of plastic wrap. Using a meat mallet or a heavy skillet, pound each to **1/4-inch thickness**. Juice the **lemon**.



### 5. Cook chicken

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **chicken breasts** (in batches if necessary) and cook until golden brown, 2-3 minutes. Flip, cook 1-2 minutes more, or until cooked through. Add **butter** and **remaining lemon juice**, cook until sauce thickens and coats chicken, about 1 minute.



### 3. Coat chicken

Add **1/4 cup flour** and **1 teaspoon salt** to a shallow dish and stir to combine. Coat each **chicken breast** in flour mixture, shaking off any excess.



### 6. Assemble

Toss **arugula** with **radicchio**. Serve **chicken** topped with **salad**. With a vegetable peeler, shave **Parmesan** over **salad** and top with **crispy shallots**. Enjoy!