



Stuffed Chicken and Dessert

with Mashed Potatoes & Arugula



40min



2 Servings

This version of the recipe is customized to include dessert. Enjoy the raspberry cheesecakes after your meal!

What we send

- 1 yellow onion
- 1 oz walnuts ¹⁵
- 2 russet potatoes
- 1 oz sour cream ⁷
- ¼ oz fresh sage
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz shredded fontina ⁷
- 1 pkt chicken broth concentrate
- 3 oz arugula
- 2 (4 oz) raspberry cheesecakes ^{1,3,7}

What you need

- olive oil
- balsamic vinegar (or red wine vinegar)
- kosher salt & pepper
- butter ⁷
- all-purpose flour ¹

Tools

- rimmed baking sheet
- small saucepan
- potato masher or fork
- meat mallet (or heavy skillet)
- medium skillet

Allergens

Wheat (1), Egg (3), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1350kcal, Fat 78g, Carbs 105g, Protein 61g



1. Prep ingredients

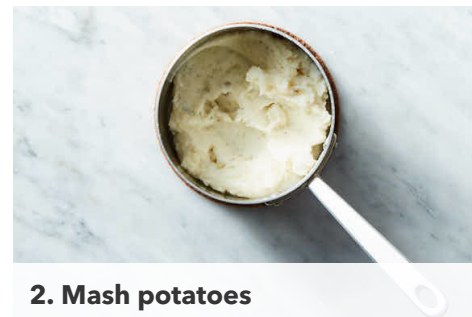
Preheat oven to 450°F with a rack in the upper third. Finely chop **¼ cup onion**. Place **walnuts** on a rimmed baking sheet; bake until toasted, about 3 minutes (watch closely). Transfer to a cutting board; coarsely chop nuts.

In a medium bowl, combine **1 tablespoon oil**, **2 teaspoons of the onions**, and **1 teaspoon each of vinegar and water**; season with **salt** and **pepper**.



4. Brown & bake chicken

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **chicken** and cook until lightly browned on one side, about 3 minutes. Flip chicken and transfer to same rimmed baking sheet. Reserve skillet and any pan drippings for step 5. Bake chicken on upper oven rack, until **cheese** is bubbling and chicken is cooked through, 6–8 minutes.



2. Mash potatoes

Peel **potatoes**; cut into 1-inch pieces. Place in a small saucepan. Add enough **salted water** to cover by ½ inch. Cover; bring to a boil. Uncover; cook until potatoes are tender, about 5 minutes. Reserve **¼ cup cooking water**; drain and return potatoes to saucepan. Add **sour cream**, **cooking water**, and **1 tablespoon butter**; mash with a potato masher until smooth. Cover to keep warm.



5. Make sauce

Heat **reserved sage stems**, **remaining chopped onions**, and **1 tablespoon oil** in same skillet over medium. Cook, stirring, until onions are softened, 1–2 minutes. Add **broth concentrate**, **¼ cup water**, and **2 teaspoons vinegar**. Bring to a simmer; cook until reduced by half, 1–2 minutes. Off heat, stir in **1 tablespoon butter**. Season with **salt** and **pepper**.



3. Prep chicken

Pick **half of the sage leaves** (save rest for own use); reserve stems and thinly slice leaves. Use a meat mallet or heavy skillet to pound **chicken** to an even ¾-inch thickness; season with **salt** and **pepper**. Place **fontina** and **sliced sage leaves** on each breast; fold over to cover and pat to flatten. Sprinkle chicken with **1 tablespoon flour** total.



6. Finish & serve

Add **arugula** and **toasted walnuts** to bowl with **vinaigrette**, and toss to combine. Season to taste with **salt** and **pepper**. Remove and discard **sage stems** from sauce. Spoon **sauce** over **chicken**, and serve with **mashed potatoes** and **salad** alongside. Enjoy!