



## Fontina-Sage Stuffed Chicken

with Mashed Potatoes & Arugula Salad



40min



2 Servings

Fresh sage adds herbaceous flavor to these juicy, fontina-stuffed chicken breasts. We serve them alongside creamy mashed potatoes and a peppery arugula salad, and then tie it all together with a luscious pan sauce.



## What we send

- 1 shallot
- 1 oz walnuts <sup>15</sup>
- 2 oz balsamic vinaigrette
- 2 potatoes
- 1 oz sour cream <sup>7</sup>
- ¼ oz fresh sage
- 12 oz pkg boneless, skinless chicken breasts
- 2 oz shredded fontina <sup>7</sup>
- 1 pkt chicken broth concentrate
- 5 oz arugula

## What you need

- olive oil
- kosher salt & pepper
- butter <sup>7</sup>
- all-purpose flour (or gluten-free alternative)

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 900kcal, Fat 49g, Carbs 63g, Protein 58g



### 1. Prep ingredients

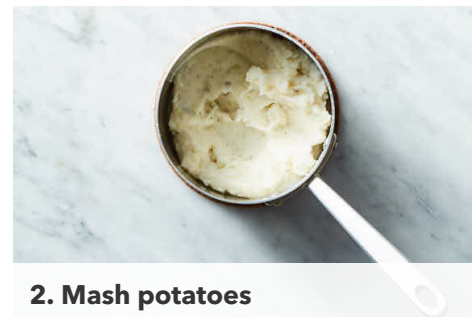
Preheat oven to 450°F with a rack in the upper third. Finely chop **half of the shallot**. Place **walnuts** on a rimmed baking sheet; bake until toasted, about 3 minutes (watch closely). Transfer to a cutting board; coarsely chop nuts.

In a medium bowl, combine **balsamic dressing** and **4 teaspoons of the shallots**.



### 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 shallots, and 1 tablespoon oil** in same skillet over medium. Cook, stirring, until shallots 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 **dressing**, 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!