

Parmesan Truffle Butter Chicken

This dinner is comfort with a gourmet twist. We're roasting sweet potatoes and Brussels sprouts and sprinkling them with flavorful fontina and mozzarella then topping with all-natural chicken breasts and our signature parmesan truffle butter. With a squeeze of lemon for brightness, it's rich, indulgent, and unbelievably easy to pull off.

30 *Minutes to the Table*

20 *Minutes Hands On*

1 Whisk *Super Easy*

Getting Organized

EQUIPMENT

Large Skillet
Medium Saucepan

FROM YOUR PANTRY

Olive Oil
Salt & Pepper

5 MEEZ CONTAINERS

Brussels & Sweet
Potatoes
Fontina & Mozzarella
Chicken Breast
Parmesan Truffle Butter
Lemon

Good to Know

Our free-range chickens thrive on an all-natural diet. They are never fed growth hormones and receive no antibiotics in their feed, their water, through intramuscular injection, or even the egg...ever.

Health snapshot per serving – 650 Calories, 35g Fat, 28g Carbs, 57g Protein, and 15 Freestyle Points.

Have questions? The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Chicken, Brussels Sprouts, Sweet Potato, Yellow Onion, Fontina, Mozzarella, Butter, Lemon, Parmesan, Truffle, Chive, Parsley.



1. Get Organized

Preheat the oven to 425.

2. Roast the Veggies

Add the **Brussels & Sweet Potatoes** to a casserole dish. Drizzle with olive oil, salt and pepper, then toss and arrange in a single layer. Bake until the sweet potatoes start to brown and are fork tender, about 20 minutes. Remove from the oven and sprinkle the **Fontina & Mozzarella** over top. Bake until the cheese is melted and starts to brown, an additional 5 to 6 minutes. Remove from the oven and set aside until step 5.

*We recommend
an 8" x 8" or
similar sized
casserole dish.*

3. Cook the Chicken

After the veggies have been roasting for about 10 minutes, pat dry the **Chicken Breasts** and season with salt and pepper. Heat 2 Tbsp olive oil in a large skillet over medium heat. When the oil is hot, add the chicken and cook until crisp and brown, about 4 to 5 minutes. Flip and cook the other side until it is also brown, an additional 4 to 5 minutes. Remove from the skillet and let rest for 5 minutes. Wipe out the skillet.

4. Melt the Parmesan Truffle Butter

Return the now-empty skillet to the stove over low heat. Add the **Parmesan Truffle Butter** and warm until melted, about a minute. Remove from the heat.

*Do not continue
cooking the
truffle butter
once melted.*

5. Put It All Together

Top the cheesy veggies with the cooked chicken breast and drizzle with the melted Parmesan Truffle Butter. Add a generous squeeze of **Lemon** to the entire dish and enjoy!

Instructions for two servings.

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