

Chicken and Mixed Mushroom Forager

with Toasted Parmesan-Garlic Bread

Mushrooms have been a highly prized delicacy throughout history. Some cultures believed that eating mushrooms made a person immortal. We think their delicious, earthy, umami flavor is the perfect companion to the simplicity of crispy chicken in this dish. Foraging, hunting for mushrooms in the wild, can be fun and rewarding if you know what to look for and where to find it. If you don't have the time to forage, just look in this box. We've done all the legwork for you!



Ingredients

- 4 Ounces Oyster Mushrooms
- 2 Ounces Maitake Mushrooms
- 2 Cloves Garlic
- 1 Bunch Lemon Thyme
- 1 Bunch Parsley
- 1 Demi Baguette
- 1 Stalk Celery
- 1 Yellow Onion
- ¼ Cup Grated Parmesan Cheese
- ¼ Cup Flour
- 2 Butterflied Chicken Breasts
- 3 Tablespoons Chicken Demi-Glace
- 1 Tablespoon Butter
- 1 Tablespoon Sherry Vinegar

Makes 2 Servings

About 700 Calories Per Serving

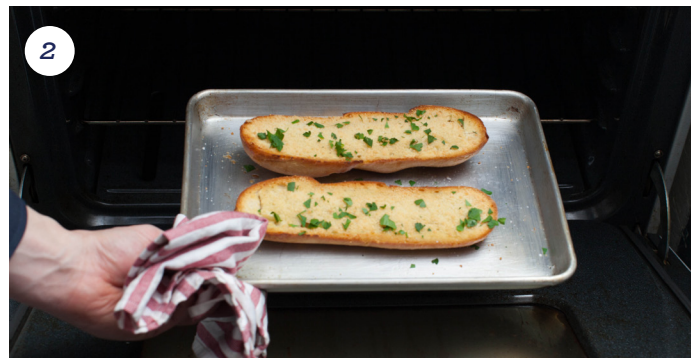


Instructions



Prepare the ingredients:

Preheat the oven to 400°F. Wash and dry the fresh produce. Slice the maitake and oyster mushrooms into bite-sized pieces. Peel both garlic cloves. Leave 1 clove whole; mince the remaining clove. Pick the lemon thyme and parsley leaves off the stems; discard the stems. Roughly chop the parsley leaves. Slice the bread in half horizontally. Thinly slice the celery on an angle. Peel and thinly slice the onion.



Make the garlic bread:

Place the **sliced bread** on a sheet pan, cut side up. Drizzle with olive oil and season with salt and pepper. Place in the oven and toast 5 to 7 minutes, or until lightly browned. Remove from oven and carefully rub the cut side of the toasted bread with the **whole garlic clove**. Generously sprinkle with the **Parmesan cheese** and **half the parsley** (save the rest for garnish). Return to the oven and bake 5 to 7 minutes, or until the cheese is melted. Remove from oven and set aside as you finish cooking.



Cook the chicken:

While the bread toasts, season the **butterflied chicken breasts** with salt and pepper, then thoroughly coat with the **flour**. In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Shake any excess flour off the coated chicken breasts, add them to the pan and cook 2 to 3 minutes per side, or until browned. Transfer the cooked chicken to a plate, leaving any drippings in the pan. Set the chicken aside in a warm place while you continue cooking.



Cook the mushrooms:

In the same pan, heat the reserved drippings on medium-high until hot. Add the **maitake and oyster mushrooms** in a single, even layer. (Make sure the mushrooms aren't overlapping to they caramelize evenly). Cook, stirring occasionally, 3 to 6 minutes, or until browned and caramelized. Transfer the cooked mushrooms to a plate. Wipe out the pan.



Cook the aromatics:

In the same pan, heat 2 teaspoons of olive oil on medium until hot. Add the **minced garlic, celery and onion**. Season with salt and pepper and cook, stirring frequently, 4 to 6 minutes, or until softened and fragrant.



Finish & plate your dish:

Add the **cooked chicken** (along with any juices on the plate), **cooked mushrooms, lemon thyme, butter, chicken demi-glace, sherry vinegar** and **¼ cup of water** to the sautéed aromatics. Cook, stirring occasionally, 2 to 3 minutes, or until slightly reduced in volume. Remove from heat. To plate your dish, cut each piece of garlic bread in half on an angle. Divide the **cooked chicken breasts and mushrooms** between 2 plates and garnish with the **remaining parsley**. Serve with the **garlic bread** on the side. Enjoy!