



Ingredients

Customized ingredients



2 Boneless, Skinless Chicken Breasts 🔄











3/4 lb Golden or Red



2 cloves Garlic



2 Tbsps Balsamic Vinegar



2 Tbsps Sliced **Roasted Almonds**



1 Tbsp Weeknight Hero Spice Blend¹



6 oz Asparagus



2 Scallions



1 oz Butter



1 Tbsp Light Brown Sugar



1/4 tsp Crushed Red Pepper Flakes



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^{*}Ingredients may be replaced and quantities may vary.

1) Prepare the ingredients & start the sauce

- Fill a medium pot 3/4 of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the potatoes.
- · Snap off and discard the tough, woody stem ends of the asparagus; halve crosswise.
- Peel and roughly chop 2 cloves of garlic.
- Thinly slice the scallions.
- In a bowl, combine the vinegar, soy sauce, sugar, and 2 tablespoons of water; season with salt and pepper.

2 Cook & mash the potatoes

- Add the diced potatoes to the pot of boiling water. Cook 16 to 18 minutes, or until tender when pierced with fork. Turn off the heat.
- · Drain thoroughly and return to the pot. Add half the butter and half the cheese; season with salt and pepper. Using a fork or potato masher, mash to your desired consistency.



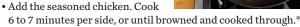
• Taste, then season with salt and pepper if desired. Cover to keep warm.

Cook & finish the asparagus

- Meanwhile, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the halved asparagus. Cook, stirring occasionally, 5 to 6 minutes, or until lightly browned and slightly softened.
- Add the chopped garlic and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until combined and the asparagus is tender when pierced with a fork.
- Transfer to a bowl; add the almonds and stir to combine. Taste, then season with salt and pepper if desired. Cover with foil to keep warm.
- · Wipe out the pan.

4 Cook the chicken

- Pat the chicken dry with paper towels; season on both sides with salt, pepper, and enough of the spice blend to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.



• Leaving any browned bits (or fond) in the pan, transfer to a cutting board.

CUSTOMIZED STEP 4 If you chose Salmon

- Pat the **fish** dry with paper towels; season on both sides with salt, pepper, and enough of the **spice blend** to coat (you may have extra).
- In the same pan, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned fish, skin side down. Cook 5 to 7 minutes, or until the skin is browned and crispy. Flip and cook 1 to 2 minutes, or until lightly browned and cooked through.*
- Leaving any browned bits (or fond) in the pan, transfer to a plate.

5 Finish the sauce & serve your dish

- In the pan of reserved fond, heat 2 teaspoons of olive oil on medium-high until hot.
- Add the sliced scallions; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened.
- Add the sauce (carefully, as the liquid may splatter). Cook, stirring occasionally and scraping up any fond, 2 to 3 minutes, or until slightly thickened.
- Turn off the heat. Stir in the remaining butter until melted and combined. Taste, then season with salt and pepper if desired.
- Slice the cooked chicken crosswise.
- Serve the sliced chicken with the mashed potatoes and finished asparagus. Top the chicken with the sauce. Garnish the asparagus with the remaining cheese. Enjoy!

CUSTOMIZED STEP 5 If you chose Salmon

- Finish the sauce as directed in Step 5.
- Serve the cooked fish with the mashed potatoes and finished asparagus. Top the fish with the sauce. Garnish the asparagus with the remaining cheese. Enjoy!



*An instant-read thermometer should register 165°F for chicken and 145°F for salmon.



