



**GREEN
CHEF**

SAGE BROWN BUTTER CHICKEN PICCATA

creamy lemon linguine, Parmesan cheese

COOK TIME

30 MIN

SERVINGS

2

CALORIES PER SERVING

960

Imagine creamy, dreamy lemon linguine twirling on your fork. Now picture bites of chicken piccata in a luxurious sage brown butter sauce punched up with briny capers. Can you imagine the two together on one plate? Daydream no more: We combined this duo of deliciousness for tonight's dinner. Wishes do come true!

INGREDIENTS (10 ITEMS)

6 oz **Linguine** W
 ⅓ oz **Sage**
 1 whole **Lemon**
 1 tbsp **Flour** W
 ¼ tsp **Italian seasoning**
 2 (5 oz) **Chicken cutlets***
 ½ oz **Capers**
 2 whole **Chicken stock concentrates**
 1 oz **Cream cheese** M
 1 oz **Parmesan cheese** M

WHAT YOU'LL NEED

large pot
 large sauté pan
 mixing bowls
 measuring cup & spoons
 strainer
 microplane
 thermometer
 cooking oil & olive oil
 4 tablespoons butter M
 salt & pepper

ALLERGENS

W WHEAT M MILK



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

*Chicken is fully cooked when internal temperature reaches 165 degrees.

Wash and dry fresh produce. Wash hands and surfaces after handling raw poultry. Consuming raw or undercooked poultry may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 COOK PASTA

- Bring a large pot of lightly salted water to a boil. Once boiling, stir in half of the **linguine**. (Reserve remaining for another use.) Cook 9-12 minutes, or until al dente, stirring occasionally. Reserve about ¼ cup **pasta cooking water**.
- Strain **linguine**; shake off excess water. Return to pot. Drizzle with 1-2 teaspoons olive oil. Stir to coat. (You'll finish the pasta in Step 6.)

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- De-stem **sage**; finely chop leaves.
- Zest half of the **lemon** with a microplane (or on small holes of a box grater) over a small bowl. Quarter **lemon**. Squeeze juice from 1-2 **lemon wedges** over a second small bowl, removing any seeds.

3 SEASON & COAT CHICKEN

- Place **flour** in a shallow bowl. Season with **Italian seasoning**, salt, and pepper. Stir to combine.
- Pat **chicken cutlets** dry with paper towels. Add **chicken** to bowl with **seasoned flour**. Turn to coat all over.
- Transfer **coated chicken** to a plate. Discard remaining **seasoned flour**.

4 COOK CHICKEN

- Heat about 1½ tablespoons cooking oil in a large sauté pan over medium-high heat. Add **coated chicken** to hot pan. Cook 4-6 minutes on each side, or until fully cooked.
- Turn off heat. Transfer **chicken** to a cutting board. (Carefully wipe out pan.)

5 MAKE SAUCE

- Heat 3 tablespoons butter in pan used for chicken over medium heat. Cook 1-2 minutes, or until butter is fragrant and begins to brown, stirring frequently.*
- Add **capers** and **sage** to pan. Cook 1-2 minutes, stirring occasionally, until fragrant.
- Add **chicken stock concentrates**, 1 tablespoon **lemon juice**, and ¼ cup water to pan. Simmer 3-4 minutes, or until broth has reduced slightly, stirring occasionally.
- Remove from heat. Add 1 tablespoon butter. Stir until butter has melted.

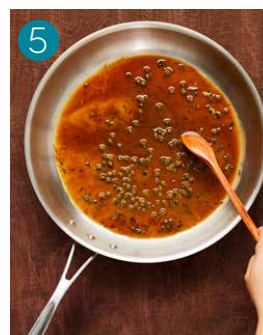
**Keep an eye on the butter while it cooks to prevent it from burning.*

6 FINISH PASTA

- Add **cream cheese**, half of the **Parmesan cheese**, reserved **pasta cooking water**, and 1 teaspoon **lemon zest** to pot with **linguine**. Stir to combine. Season with salt and pepper to taste.

7 PLATE YOUR DISH

- Cut **chicken cutlets** into 5-7 slices.
- Divide **creamy lemon linguine** between plates. Top with **chicken**. Spoon **sage brown butter piccata sauce** over top. Garnish with remaining **Parmesan cheese**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (351g)

Amount per serving

Calories 960

	% Daily Value*
Total Fat 49g	63%
Saturated Fat 21g	105%
Trans Fat 1g	
Cholesterol 195mg	65%
Sodium 580mg	25%
Total Carbohydrate 73g	27%
Dietary Fiber 5g	18%
Total Sugars 5g	
Includes 2g Added Sugars	4%
Protein 54g	
Vitamin D 0mcg	0%
Calcium 269mg	20%
Iron 6mg	35%
Potassium 847mg	20%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Chicken Cutlets [chicken], **All-Purpose Flour** [wheat flour, enzyme added for improved baking, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid], **Sage**, **Lemon**, **Capers** [capers, water, vinegar, salt], **Linguine** [semolina, niacin, iron lactate, thiamin mononitrate, riboflavin, folic acid], **Chicken Stock Concentrate** [chicken stock, maltodextrin, natural flavor, chicken fat, sugar, salt, yeast extract and xanthan gum], **Italian Seasoning** [basil, rosemary, marjoram, oregano, thyme], **Cream Cheese** [cultured pasteurized skim milk and cream, whey protein, milk proteins, less than 2% salt, inulin (natural dietary fiber), natural acids, xanthan, locust bean and guar gums, potassium sorbate (maintains freshness)], **Parmesan Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti caking agent (potato starch powdered cellulose, natamycin)]

Allergen information:

Contains Milk And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.