



PARMESAN CRUSTED CHICKEN IN SAGE CREAM SAUCE
With Rosemary Parmesan Potatoes & Roasted Green Beans

~ For Two ~

PREP TIME: 0 minutes | COOK TIME: 30 - 35 minutes



COOKING TOOLS YOU WILL NEED:



KIT INGREDIENTS & TOOLS IN ORDER OF USE:

STEP 1: Parchment Paper (included), baking pan, Potatoes in Olive Oil, Rosemary, Salt & Pepper seasoning

STEP 1b: Spatula, Green Beans

STEP 2: Extra Virgin Olive Oil, frying pan, two (2) plates, Mayo Wash, Parmesan Breadcrumbs, Chicken, spatula or fork

STEP 3: Dinner plate for cooked Chicken

STEP 4: Butter, Chopped Shallots, Cream, Broth & Wine Mix, Roux, Savory Sage Mix

STEP 5: Ready to Plate! Parmesan for Potatoes, Salt & Pepper to taste

NOTE: Plastic gloves are included for safe handling of the raw Chicken!

COOKING INSTRUCTIONS:

- 1 Preheat the oven to 400 degrees. Unfold the Parchment Paper and lay on the baking pan. Arrange the Potatoes in Olive Oil on the Parchment Paper and sprinkle with Fresh Rosemary, Salt & Pepper. Place in oven and set timer for 10 minutes.



STEP 1b: When the timer rings, remove the Potatoes from the oven, and flip them with a spatula for even roasting. Add the Green Beans to one half of the pan. Return to the oven and roast for 10 more minutes. Turn heat OFF.



- 2 Squeeze the Mayo Wash onto a plate. Pour the Parmesan Breadcrumbs onto a 2nd plate. Press each side of the Chicken into the Mayo Wash first and then into the Breadcrumbs, flipping to coat both sides. Let the breaded Chicken "dry" on the side of the Breadcrumb plate for a few minutes.



- 3 Heat the Extra Virgin Olive Oil in a frying pan plus one Butter chunk over MEDIUM heat. Carefully place the coated Chicken into the pan. Cook on each side for 2-3 minutes - lower the heat if the crumbs begin to brown too quickly. When golden brown, turn heat OFF, remove from the pan and keep warm on a dinner plate in the microwave.



COOK'S TIP: Insert a sharp knife into the thickest part of the Chicken. If it reveals NO PINK in the chicken, it is cooked!

- 4 Remove any crumbs that remain in the pan. Turn stove to MEDIUM heat, melt 1 pat of Butter and add Chopped Shallots. Cook for 2 minutes, stirring with a spoon. Pour in Cream, Broth & Wine Mix and bring to a slight boil, stirring for a few minutes. OPTIONAL: for added richness, add the last pat of butter and stir until it's melted.

To thicken the sauce, stir in the ROUX until incorporated. Add the Sage Savory Mix and turn heat OFF.



- 5 Ready to Plate! Divide the Chicken between the two dinner plates. Remove the Potatoes and Green Beans from the oven and spoon them onto the plates. Pour the Sage Cream Sauce over the Chicken and sprinkle the grated Parmesan cheese over the Potatoes.

Salt & Pepper to taste - ENJOY!



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