



Rosemary Roasted Chicken Breast with Onion Soubise (GF)

Cooking Instructions: Preheat oven to 350°F. Place the aluminum container onto a baking sheet and remove the cover. Place the baking sheet onto the middle oven rack. Bake for 18-25 minutes or until internal temperature has reached 165°F. Meanwhile, place the Onion Soubise into a small saucepan. Heat over low heat stirring constantly until the sauce has come to a simmer.

Confit of Spring Vegetables & Lemon-Herb Salad (GF, V+): Preheat oven to 350°F. Place the aluminum container onto a baking sheet and remove the cover. Place the baking sheet onto the middle oven rack. Bake for 15-20 minutes or until internal temperature has reached 165°F. Meanwhile, place the ingredients for the Lemon-Herb Salad into a small mixing bowl and drizzle with some of the provided Lemon Oil. Add a pinch of salt if desired and gently mix the Herb Salad.

Plating Instructions: Place a spoonful of the heated Onion Soubise onto the center of a serving dish. Using the back of the spoon, spread the sauce in a circular motion to cover most of the bottom of the plate. With a serving spoon, place the heated Spring Vegetables onto the center of the Onion Soubise. Place the Chicken on top of the Spring Vegetables and garnish with the dressed Herb Salad.



Asparagus and Arugula Salad (V)

Plating Instructions: Place the Arugula and Asparagus into a small bowl. Add the desired amount of Hazelnut Vinaigrette. Taste and adjust seasoning as desired. To plate, place the mixed Arugula & Asparagus onto the center of a salad plate. Garnish with the Strawberries, Goat Cheese & Shaved White Onions. *(This salad is vegan if the cheese is omitted)*

La Brea French Rolls (contains gluten): Preheat oven to 350°F. Place the rolls onto a baking sheet. Place the baking sheet onto the middle oven rack. Bake for 5-8 minutes or until the Rolls are golden brown.

