



TABLE & TWINE



ARTICHOKE AND
GOUDA STUFFED
CHICKEN

Stuffed
Chicken



Contains gluten & dairy

Spinach &
Arugula



Garlic Butter



Contains dairy

Fingerling
Potatoes



Velouté



STEP 1 Preheat oven to 425 degrees. Remove twine from brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic bag and arrange chicken on paper. Place in hot oven for 10 minutes.

STEP 2 Remove lid from container and spread potatoes evenly on a baking sheet with chicken. Roast for an additional 12-15 minutes or until the internal temperature of the chicken reaches 165F and potatoes are hot.

STEP 3 Heat a sauté pan to medium heat, and place garlic butter in pan. Add spinach and arugula mix, toss until wilted and warm.

STEP 4 Remove lid from velouté and place in microwave for 15-30 seconds, stirring occasionally until heated through. Serve velouté over chicken alongside veggies & potatoes.