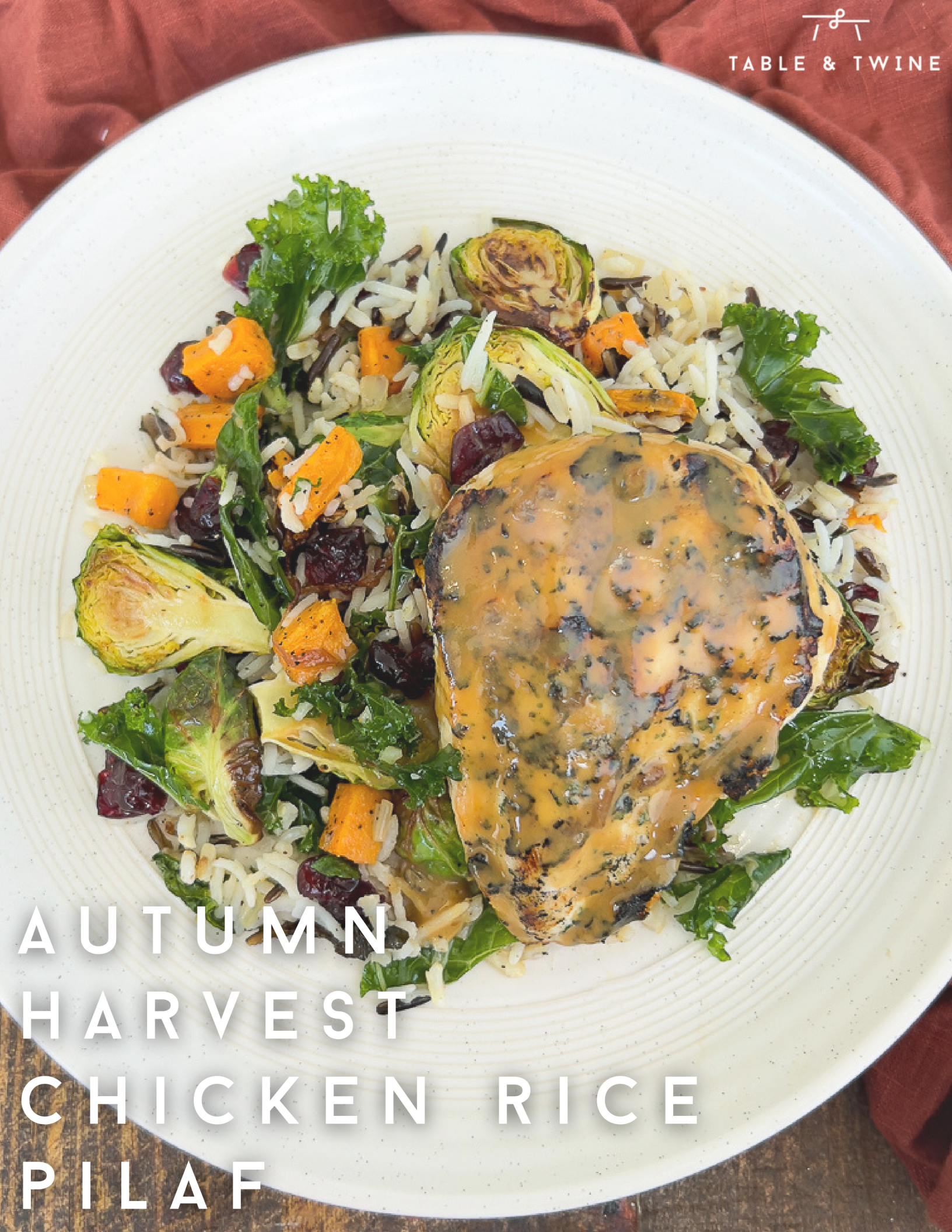


TABLE & TWINE



AUTUMN
HARVEST
CHICKEN RICE
PILAF

Chicken



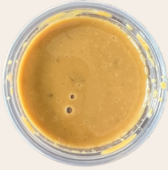
Rice Pilaf



Brussels, Onion & Sweet Potatoes



Sherry Mustard Glaze



Cranberries



Baby Kale



STEP 1 Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove chicken from plastic and place on parchment paper, leaving room for the brussels, onion & sweet potatoes. Add brussels, onion and sweet potatoes to baking sheet next to chicken. Place in hot oven for 15-20 minutes, or until chicken reaches an internal temperature of 165°F

STEP 2 Meanwhile, transfer rice pilaf to a microwave-safe dish and microwave on high for about 1-2 minutes, stirring halfway through.

STEP 3 Toss rice pilaf, vegetables, baby kale and cranberries in a large bowl. Place chicken on top and drizzle with sherry mustard glaze.