



TABLE & TWINE



BOUR SIN &
PROSCIUTTO
STUFFED

CHICKEN

Stuffed
Chicken



Charred
Broccolini



Caramelized onion &
honey polenta



Contains Dairy

Red pepper
sauce



Contains Nuts

- 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. Place in hot oven for 15-20 minutes, or until chicken reaches an internal temperature of 165°F.
- STEP 2** When 10 minutes remain, add broccolini to the baking sheet with the chicken and roast for the remaining 10 minutes, or until heated through.
- STEP 3** While the chicken is roasting, transfer polenta to a microwave safe dish and heat for 1-2 minutes, stirring when needed.
- STEP 4** Transfer red pepper sauce to a microwave safe dish and heat in 10 second intervals until warm.
- STEP 5** To plate your meal, smear red pepper sauce onto plate. Serve chicken alongside polenta and broccolini. Serve immediately.