



TABLE & TWINE



SALTIMBOCCA  
STUFFED CHICKEN

## Stuffed Chicken



Contains Gluten  
& Dairy

## Carrots & Brussels



## Gnocchi



Contains Gluten  
& Dairy

## Velouté



- 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 roasted Brussels sprouts and carrots 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, preheat a large sauté pan over high heat and add 2 tablespoons of your preferred cooking oil (not extra virgin olive oil).
- STEP 4** When the pan is hot, add gnocchi and cook for 1-2 minutes, or until hot.
- STEP 5** Transfer chicken velouté to a microwave-safe dish and microwave on high for 30-60 seconds, stirring after 30 seconds. Serve roasted chicken velouté over heated chicken.