



SUN DRIED TOMATO &
ASIAGO STUFFED
CHICKEN

Chicken



Parmesean



Brussels
Sprouts



Caper Butter
Sauce



Fingerling
Potatoes



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 10 minutes. *You can add potatoes and parmesan brussels sprouts at this step too if you want them crispier.

STEP 2

After 10 minutes has passed, sprinkle brussels with parmesan cheese and place on baking sheet with fingerling potatoes next to chicken. Optional: Drizzle brussels with oil and your favorite seasonings.

STEP 3

Return baking sheet to hot oven. Roast chicken, potatoes, and brussels for 10 minutes, or until chicken reaches an internal temperature of 165°F, and potatoes and brussels are cooked to your liking.

STEP 4

Transfer caper sauce to microwave safe dish and heat for 15-30 seconds.

STEP 5

Place heated chicken, potatoes and brussels sprouts on a plate. Top with caper sauce.