

What's for Dinner

HERB DIJON CHICKEN

YOU WILL NEED

Heinen's Herb Dijon Chicken Breast + Heinen's Roasted Redskin Potatoes + Eat Smart Steam in Bag Green Beans + Heinen's Balsamic Fig Vinaigrette



OUR RECIPE

Preheat oven to 400 degrees. Heat oven proof sauté pan with splash of Heinen's Olive Oil.

Brown one side of chicken breast, turn breast over and place pan in oven.

Cook chicken until internal temperature of 165 degrees. Microwave potatoes until hot.

Cook green beans according to package directions. Drizzle chicken with vinaigrette and serve with potatoes and green beans. Sprinkle with chopped parsley or chives.

A QUICK & EASY MEAL FROM HEINEN'S

