**Warming Up as it Cools Down--Treat Yo’self**

**In the box**

almonds (2 oz)

thyme

chicken (3)

egg noodles

shallot (1)

broccoli (1 crown)

cremini mushrooms (6-8)

white cooking wine (¾ c)

cream (8 oz.)

cocoa powder (2 Tbsp)

powdered sugar (3 Tbsp)

**Herb fried almonds (don’t love the word “fried”--maybe “herbed” or “thyme roasted”?)**

Preheat skillet to medium-low heat with ½ Tbsp olive oil. Add almonds. Cook, stirring regularly, 15-20 min or until toasted.

Remove thyme leaves from stems, toss 1-2 tsp with almonds. Season with salt to taste.

**Chicken, mushrooms, broccoli, and egg noodles**

Remove skin from shallot, then dice. Clean mushrooms and cut into quarters. Rinse broccoli and cut into bite-sized florets.

Rinse chicken and slice into strips. Preheat skillet to medium high heat with 1 Tbsp olive oil. Add chicken, cook 2-3 minutes per side until slightly browned, remove and set aside (note: doesn’t need to be fully cooked yet).

Put large pot of water on to boil. When boiling, salt water and add noodles. Cook 7-9 minutes, until al dente.

While noodles cook, add shallot, mushrooms, broccoli and white cooking wine into chicken pan. Saute for 6-8 minutes on medium heat until shallot is translucent and broccoli is bright green. Add ¼ cup cream, chicken, noodles and a splash of pasta cooking water into pan with vegetables. Cook 2-3 minutes, until chicken is cooked through and sauce is incorporated with noodles. Add remaining thyme leaves and season to taste with salt and pepper.

\*note about substituting favorite (real) white wine?

**Quick chocolate mousse**

Pour remaining cream (¾ c), cocoa powder and powdered sugar into mason jar. Stir with fork or whisk to remove clumps. Screw on lid and wrap jar with kitchen towel or paper towel (so your hand doesn’t warm cream). Shake vigorously--think martini shaker--for 2-3 minutes, until mousse thickens and holds peaks. Avoid over shaking, which causes a grainy texture, by periodically checking on the cream.

\*note about refrigerating cream somewhere on card