Study of Actions and Software features needed for different recipes

# Seared chicken and farro curry

Serves: 4; Total time: 35 minutes

## Ingredients from recipe

1. 4 boneless, skinless chicken breasts
2. 1 cup semi-pearled farro
3. 1 lb Brussels sprouts
4. 1 Apple
5. 1 Tbsp apple cider vinegar
6. 1 oz goat cheese
7. 2 Tbsp dried currants
8. 2 Tbsp Chicken Demi-Glace
9. 2 Tbsp whole grain Dijon Mustard
10. 1 Shallot
11. 1 Tbsp weeknight hero spice blend (Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley)

## Ingredient preparation

### Apple

Core and dice the apple

### Brussels Sprouts

Cut off and discard the stem ends and halve lengthwise

### Shallot

Peel and finely chop the shallot

### Mustard, demi-glace, vinegar and ¼ cup water

Combine the mustard, demi-glace, vinegar and the water in cup

### Roast the apple and brussels sprouts

Place diced apple and halved brussels with 2Tbsps drizzled olive oil and season with salt. Roast for 18 to 20 minutes

## Ingredients to meal maker

## Steps from recipe

## Steps in meal maker