



In your box

- 6 oz. Broccoli Florets
- 1 oz. Roasted Garlic & Herb Butter
- ¼ tsp. Red Pepper Flakes
- 4 oz. Alfredo Sauce
- ½ oz. Crumbled Bacon
- 8 oz. Precooked Seasoned Potatoes

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Boneless Pork Chops
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts

*Contains: milk, eggs

You will need

- Salt



Oven-Ready

Carbonara Chicken

with red potatoes and broccoli

NUTRITION per serving—Calories: 679, Carbohydrates: 26g, Fat: 42g, Protein: 49g, Sodium: 1691mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

30-40 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild



Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **broccoli**, **potatoes**, and a pinch of **salt** and **pepper** in provided tray. Push to one side and top with 1 Tbsp. **water**.



Add the Chicken

- Place **chicken** in empty side of tray. Top with a pinch of **pepper**, **Alfredo sauce**, and **bacon**.
- *If using **pork**, follow same instructions.*



Bake the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-30 minutes.
- *If using **pork**, bake uncovered in hot oven until pork reaches a minimum internal temperature of 145 degrees, 25-30 minutes.*
- Carefully remove from oven. Garnish chicken with **red pepper flakes** (to taste) and top **vegetables** with **butter**. Bon appétit!