



#### In your box

- 1 oz. Garlic & Herb Goat Cheese
- 1 oz. Crumbled Bacon
- ½ oz. Crispy Fried Onions
- 1 oz. Black Truffle Butter
- 12 oz. Green Beans

#### Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 12 oz. Sirloin Steaks
- 12 oz. Salmon Fillets

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper
- 2 Medium Non-Stick Pans



Ready in 15

## Truffle Chicken

with goat cheese and bacon smothered green beans

NUTRITION per serving—Calories: 555, Carbohydrates: 15g, Fat: 37g, Protein: 49g, Sodium: 1637mg.

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

15 min.

Cook Within

4 days

Difficulty Level

Easy

Spice Level

Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry

### Customize It Instructions

- If using **steaks**, follow same instructions as chicken in Steps 1 and 2, cooking until steaks reach minimum internal temperature, 5-7 minutes per side.
- If using **salmon**, pat dry and season flesh side with a pinch of **salt** and **pepper**. Follow same instructions as chicken in Step 2, cooking flesh side first until salmon reaches minimum internal temperature, 4-6 minutes per side.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



### Prepare the Ingredients

- Trim ends from **green beans**.
- Pat **chicken** dry, and season both sides with a pinch of **salt** and **pepper**.



### Cook the Chicken

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**.
- Add **chicken** to hot pan and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove from burner.
- While chicken cooks, cook green beans.



### Cook the Green Beans

- Place a medium non-stick pan over medium heat and add 2 tsp. **olive oil**. Add **crumbled bacon** to hot pan and stir often until crisped, 3-4 minutes.
- Str in **green beans** and 2 Tbsp. **water**. Cover, and cook until green beans are tender and water is evaporated, 5-7 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Season with ½ tsp. **salt** and a pinch of **pepper**. Remove from burner.



### Finish the Dish

- Plate dish as pictured on front of card, topping **green beans** with **goat cheese** (crumbling with your hands if necessary) and **crispy onions**. Top **chicken** with a dollop of **truffle butter**. Bon appétit!