



#### In your box

- 1 oz. Lemon Garlic Herb Butter
- 2 oz. Sour Cream
- 2 Dill Sprigs
- 1 oz. Feta Cheese Crumbles
- ½ oz. Crispy Fried Onions
- 12 oz. Trimmed Green Beans
- 2 tsp. Portuguese Piri Piri Seasoning

#### Customize It Options

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

\*Contains: milk, wheat

#### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Piri Piri Chicken and Feta

with lemon-herb green beans

NUTRITION per serving—Calories: 495, Carbohydrates: 19g, Fat: 29g, Protein: 45g, Sodium: 1733mg.

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

Not Spicy



1

### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper** in provided tray until completely combined. Push to one side.



2

### Add the Chicken

- Pat **chicken** dry, and season both sides with **seasoning blend**.
- Add to empty half of tray.



3

### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 25-35 minutes.
- Carefully remove from oven. Stem **dill**. Transfer chicken to a plate. Stir **butter** into green beans until completely combined. Top chicken with **sour cream**, **feta**, dill, and **crispy onions**. Bon appétit!