



#### In your box

- 8 oz. Green Beans
- 1 ½ fl. oz. Dijon Honey Mustard Dressing
- 2 oz. Shredded Swiss Cheese
- 4 oz. Sliced Cremini Mushrooms
- ½ oz. Crispy Fried Onions
- .84 oz. Mayonnaise
- ½ tsp. Garlic Salt
- 2 tsp. Roasted Garlic Peppercorn Rub

#### Customize It Options

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

\*Contains: milk, eggs, wheat, soy

#### You will need

Olive Oil, Salt, Pepper



Oven-Ready

## Mushroom Swiss Chicken

with honey mustard green beans and crispy onions

NUTRITION per serving—Calories: 620, Carbohydrates: 23g, Fat: 36g, Protein: 49g, Sodium: 1601mg.

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



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### Start the Green Beans

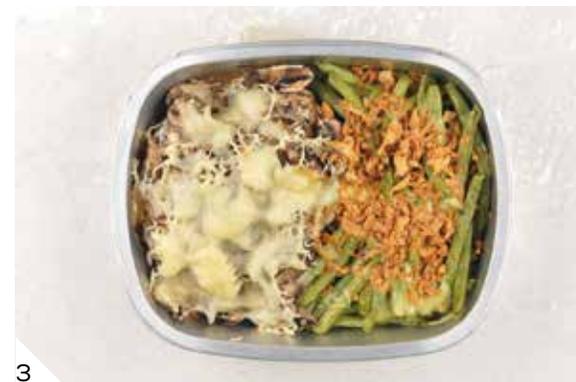
- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Combine **green beans**, **garlic salt**, and 1 tsp. **olive oil** in provided tray. Spread into a single layer.
- Bake uncovered in hot oven until green beans start to soften, 10 minutes.



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### Add the Chicken

- Carefully remove tray from oven. Gently push **green beans** to one side of tray. *Tray is hot! Use a utensil.*
- Pat **chicken** dry, and season both sides with **seasoning rub**.
- Place chicken in empty side of tray. Top evenly with **mayonnaise** and **mushrooms**, then 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Top with **cheese**.
- *If using **steaks**, follow same instructions.*



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### Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- *If using **steaks**, bake uncovered in hot oven until steaks reach a minimum internal temperature of 145 degrees, 18-20 minutes.*
- Carefully remove from oven. Top **green beans** with **dressing** and **crispy onions**. Bon appétit!