



In your box

- 8 oz. Sliced Zucchini
- 2 Tbsp. Basil Pesto
- ½ oz. Shredded Parmesan Cheese
- 6 oz. Sliced Red Bell Pepper
- 2 oz. Shredded Mozzarella
- ½ tsp. Garlic Salt
- 1 Tbsp. Sun-Dried Tomato Pesto
- 4 Butter Crackers

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, soy

You will need

- Olive Oil, Salt, Pepper
- Mixing Bowl

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Oven-Ready



Margarita Chicken

with garlic Parmesan zucchini

NUTRITION per serving—Calories: 498, Carbohydrates: 19g, Sugar: 8g, Fiber: 2g, Protein: 50g, Sodium: 1607mg, Fat: 25g, Saturated Fat: 9g
 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

Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Preheat oven to 425 degrees. Thoroughly rinse any fresh produce and pat dry.
- Combine **zucchini**, **red bell pepper**, **garlic salt**, 2 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Push to one side, moving zucchini to top of pile.



2. Add Chicken and Bake Meal

- Pat **chicken** dry, and place in empty side of tray. Top chicken with **tomato pesto**.
- Bake uncovered in hot oven until **vegetables** are tender and chicken reaches a minimum internal temperature of 165 degrees, 15-20 minutes.



3. Add Cheese and Finish Meal

- While chicken bakes, crush **crackers**. Mix **Parmesan** and crackers in a mixing bowl.
- Carefully remove from oven. Top **chicken** with **mozzarella** and sprinkle cracker-Parmesan mixture over **vegetables**. Bake again uncovered until mozzarella is melted, 3-5 minutes.
- Carefully remove from oven. Rest chicken, 3 minutes. Top chicken with **basil pesto**. Bon appétit!