



#### In your box

½ oz. Crispy Fried Onions  
2 Dill Sprigs  
1 oz. Feta Cheese Crumbles  
.28 oz. Lemon Juice  
2 Tbsp. Sun-Dried Tomato Pesto  
1 tsp. Seasoned Salt Blend  
12 oz. Sliced Zucchini

#### Customize It Options

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

\*Contains: milk, wheat

#### You will need

Olive Oil, Pepper, Cooking Spray



Oven-Ready

## Feta-Dill Chicken

and sun-dried tomato pesto zucchini

NUTRITION per serving—Calories: 357, Carbohydrates: 13g, Fat: 19g, Protein: 43g, Sodium: 1614mg.  
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

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



### Prepare the Ingredients

- Preheat oven to 425 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Combine **zucchini**, 2 tsp. **olive oil**, half the **seasoned salt** (reserve remaining for chicken), and a pinch of **pepper** in provided tray.
- Stir in **pesto**. Shingle zucchini in one half of tray. *Shingling doesn't need to be perfect! Just make sure zucchini stays on top, not on bottom.*



### Add the Chicken

- Pat **chicken breasts** dry, and season both sides with remaining **seasoned salt**.
- Place chicken in empty side of tray.



### Bake the Meal

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 20-25 minutes.
- Carefully remove from oven. Remove chicken to a plate and rest, 3 minutes.
- While chicken rests, stem **dill**. Top chicken with **feta**, dill, and **crispy onions**. Drizzle chicken with **lemon juice** (to taste). Bon appétit!