



In your box

- 6 oz. Sweet Potato Sticks
- 1 oz. Apricot Preserves
- 1 fl. oz. Basil Pesto Aioli
- 2 tsp. Grained Dijon Mustard
- .6 oz. Butter
- 2 Ears of Corn

Customize It Options

- 13 oz. Boneless Skinless Chicken Breasts
- 12 oz. Antibiotic-Free Boneless Skinless Chicken Breasts
- 13 ½ oz. Organic Boneless Skinless Chicken Breasts
- 14 oz. USDA Choice New York Strip Steak (Serves 2)

*Contains: milk, eggs, soy

You will need

Olive Oil, Salt, Pepper, Cooking Spray



Grill-Ready

Apricot Mustard Glazed Chicken

with sweet potatoes and basil pesto aioli

NUTRITION per serving—Calories: 543, Carbohydrates: 38g, Fat: 25g, Protein: 42g, Sodium: 1343mg.

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

20-30 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Not Spicy



1

Prepare the Ingredients

- Spray grill with **cooking spray** and heat grill to medium. Thoroughly rinse any fresh produce and pat dry.
- Place **sweet potatoes**, 1 tsp. **olive oil**, and a pinch of **salt** in provided grill bag. Roll open end of bag to seal and gently shake to mix.
- Pat **chicken** dry, and season both sides with ¼ tsp. **salt** and a pinch of **pepper**.
- *If using NY strip steak, follow same instructions.*



3

Finish the Dish

- Carefully, open grill bag and scoop out **potatoes**.
- *If using NY strip steak, halve to serve.*
- Plate dish as pictured on front of card, topping **chicken** with **Dijon** and **apricot preserves**. Spread **butter** on **corn** and top potatoes with **basil pesto aioli**. Bon appétit!



2

Grill the Meal

- Place **grill bag** on hot grill and cook until **sweet potatoes** are tender, 5-6 minutes per side.
- While grill bag cooks, place **corn** on hot grill and turn occasionally until charred in places and tender, 5-6 minutes.
- While corn and grill bag cook, place **chicken** on hot grill and cook until chicken reaches a minimum internal temperature of 165 degrees, 5-6 minutes per side.
- *If using NY strip steak, place on hot grill and cook until strip steak reaches a minimum internal temperature of 145 degrees, 5-6 minutes per side. Rest 3 minutes.*
- Remove chicken to a plate. Let rest, 3 minutes.

For a Rainy Day

- If cooking indoors, preheat oven to 400 degrees. Thoroughly rinse any fresh produce and pat dry. Prepare a baking sheet with foil and **cooking spray**. Place **sweet potatoes**, 2 tsp. **olive oil**, and a pinch of **salt** on prepared baking sheet and toss to coat. Spread into a single layer on one side. Add **corn** to empty side and drizzle with 2 tsp. olive oil. Roast in hot oven until tender, 18-20 minutes, flipping halfway through. While vegetables roast, pat **chicken** dry, and season both sides with a pinch of salt and **pepper**. Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side. Follow same instructions as grilling for plating.