



In your box

½ oz. Crumbled Bacon
8 oz. Precooked Seasoned Potatoes
½ oz. Crispy Fried Onions
2 oz. Shredded Cheddar Cheese
6 oz. Broccoli Florets
1 fl. oz. Jalapeño Ranch Dressing

Customize It Options

12 oz. Diced Boneless Skinless
Chicken Breasts
8 oz. Shrimp
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts

*Contains: milk, eggs, wheat

You will need

Olive Oil, Salt, Pepper



Oven-Ready

Cheesy Chicken with Bacon and broccoli

NUTRITION per serving—Calories: 693, Carbohydrates: 27g, Fat: 42g, Protein: 49g, Sodium: 1613mg.

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

Medium



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 **broccoli**, **potatoes**, 2 tsp. **olive oil**, and a pinch of **pepper** in provided tray. Spread into an even layer.
- *If using **shrimp**, bake potatoes and broccoli uncovered in hot oven, 12 minutes.*



2

Add the Chicken

- Pat **chicken** dry. Top **vegetables** with chicken, **bacon**, a pinch of **salt** and **pepper**, and **cheese**.
- *If using **whole chicken breasts**, cut into 1" dice and follow same instructions. If using **shrimp**, follow same instructions (be careful, tray will be hot).*



3

Finish the Dish

- Bake uncovered in hot oven until **chicken** reaches a minimum internal temperature of 165 degrees, 28-30 minutes.
- *If using **shrimp**, bake uncovered in hot oven until shrimp reaches a minimum internal temperature of 145 degrees, 16-18 minutes.*
- Carefully remove from oven. Garnish with **jalapeño ranch dressing** (to taste) and **crispy onions**. Bon appétit!